



## Declaration of Conformity

Model Number: JKJ-G10U, JKJ-G18U

Trade Name: TIGER

Responsible party: Japan Tiger Corporation of U.S.A

Address: 2730 Monterey Street Suite 105 Torrance, CA 90503

Telephone number: (310) 787-1985

The device complies with part 18 of the FCC Rules

This ISM device complies with Canadian ICES-001.

Cet appareil ISM est conforme la norme NMB-001 du Canada.

### PARTS & SERVICE SUPPORT

#### For United States

Japan Tiger Corporation of U.S.A.

2730 Monterey Street, Suite 105

Torrance, CA 90503

Toll Free Number : 1-866-55-TIGER (84437)

Phone Number: (310) 787-1985

Monday-Friday 9AM-6PM PST

EMAIL: info@japantigercorp.com

#### For All Other Countries

Please contact nearest Tiger Customer Service in your area,  
or the dealer where original purchase was made.



TIGER CORPORATION

Head Office: 3-1 Hayamicho, Kadoma City, Osaka 571-8571, Japan

JKJ-G



炊飯器

JKJ-G10U  
JKJ-G18U  
JKJ-G10W  
JKJ-G18W

For household use

## IH Microcomputer controlled Rice Cooker/Warmer

### USER MANUAL

Before using the Rice Cooker, read all these instructions through to the end.  
After reading these instructions, keep them in a handy location for future reference.

家庭用

## IH 炊飯電子鍋

### 使用説明書

使用前請務必仔細閱讀本使用說明書的全部內容。  
閱讀後請務必保管在使用者容易看見的地方。

가정용

## IH 전기밥솥

### 취급 설명서

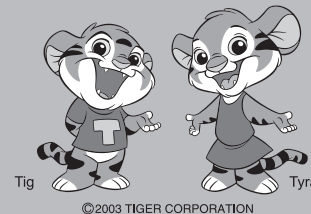
사용하기 전에 본 취급 설명서를 끝까지 읽어 주십시오.  
읽으신 후에는, 사용하실 분이 언제나 볼 수 있는 곳에 반드시 보관해 주십시오.

家庭用

## IH 炊飯ジャー

### 取扱説明書

このたびは、お買い上げまことにありがとうございます。ご使用になる前に、この取扱説明書を最後までお読みください。  
お読みになった後は、お使いになる方がいつでも見られるところに必ず保管してください。



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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place the rice cooker on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to the rice cooker first, then plug cord into the wall outlet.  
To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use the rice cooker for other than intended use.

# SAVE THESE INSTRUCTIONS

Servicing should be performed by an authorized service representative.  
This rice cooker is intended for household use.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If longer detachable power supply cords or extension cords are to be used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; (2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and (3) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled down by children or tripped over accidentally.

The following instructions are applicable to 120V only:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

The appliance is not intended for use by young children or disabled persons without supervision. Ensure that young children do not play with the rice cooker.

# 停電があったとき

万一停電があっても再び通電されると機能は正常に働きます。

こんなとき停電になったら	再び通電されると
タイマーセット中	そのままタイマーが作動します。 (停電している時間が長く、セット時刻を過ぎている場合は、すぐ炊き始めます。)
炊飯 <sup>☆</sup> (再加熱)中	炊飯(再加熱)を続けます。
保温中	保温を続けます。

☆炊飯中は、調理・パン発酵・パン焼き中も含まれます。

# 消耗品・別売品のお買い求めについて

パッキン類は消耗品です。使いかたによって差がありますが、ご使用にともなって傷んでいきます。汚れやにおい・破損がひどくなったときは、お買い上げの販売店にご相談ください。

# GARANTIES DE SÉCURITÉ IMPORTANTES

Lors de l'utilisation d'appareils électriques, vous devez suivre les précautions de sécurité de base à tout moment y compris les points suivants :

1. Lire toutes les instructions.
2. Ne pas toucher les surfaces chaudes. Utiliser des poignées ou des boutons.
3. Pour se protéger de toute électrocution, ne pas tremper le cordon ou les prises dans l'eau ou tout autre liquide.
4. L'utilisation de l'appareil par des enfants ou à proximité d'eux doit être sous stricte supervision.
5. Débrancher l'appareil de la prise murale lorsqu'il n'est pas utilisé ou avant de le nettoyer. Le laisser refroidir avant d'ajouter ou d'enlever des pièces.
6. Ne pas utiliser d'appareil avec un cordon ou une prise endommagés ou après un mauvais fonctionnement ou s'il a été endommagé de quelque manière que ce soit. Porter l'appareil au service après-vente autorisé le plus proche pour vérification, réparation ou réglage.
7. L'utilisation d'accessoires supplémentaires non recommandés par le fabricant de l'appareil risque de provoquer des blessures.
8. Ne pas utiliser l'appareil à l'extérieur.
9. Ne pas laisser le cordon pendre sur le bord d'une table ou d'un comptoir ou toucher des surfaces chaudes.
10. Ne pas placer le cuiseur à riz sur ou à proximité d'une cuisinière à gaz ou électrique ou dans un four chaud.
11. Faire très attention en déplaçant un appareil contenant de l'huile ou tout autre liquide chauds.
12. Toujours brancher en premier la prise au cuiseur à riz, puis la fiche du cordon à la prise murale. Pour débrancher, mettre tous les boutons sur "off", puis retirer la fiche de la prise murale.
13. Ne pas utiliser le cuiseur à riz pour tout autre fonction que celle à laquelle elle est destinée.

## SAUVEGARDER CES INSTRUCTIONS

Toute réparation doit être effectuée par un réparateur autorisé.

Ce cuiseur à riz est destinée à l'utilisation ménagère.

Le cordon d'alimentation court fourni est destiné à réduire tout risque de se prendre les pieds et de chute avec un cordon plus long. Un cordon plus long détachable ou une rallonge sont disponibles et peuvent être utilisés avec une grande précaution. Dans le cas d'utilisation de ce genre de cordon : (1) La puissance nominale électrique marquée sur le cordon d'extension doit être au moins égale à celle de l'appareil; (2) si l'appareil est avec mise à la terre, la rallonge doit être munie d'une prise de terre à 3 fils; et (3) le cordon doit être rangé pour ne pas pendre au dessus de la table et pouvoir être tiré par des enfants ou accroché accidentellement.

Les instructions suivantes sont applicables à 120V seulement :

Cet appareil possède une fiche polarisée (avec une broche plus large qu'une autre). Pour réduire tout risque d'électrocution, cette fiche se branche dans une prise polarisée d'une seule manière. Si la fiche ne rentre pas entièrement dans la prise, la tourner. Si elle ne branche toujours pas, contacter un électricien qualifié. Ne pas forcer cette fonction de sécurité.

Cet appareil n'est pas destiné à être utilisé par des enfants ou des personnes handicapées sans supervision.

Faire attention que les enfants ne jouent pas avec le cuiseur à riz.



## English

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# 1

# SAFETY INSTRUCTIONS


Read all warnings and instructions before using the rice cooker.

- \* The precautions described below are intended to protect the user and other individuals from physical harm and to safeguard against damage to property. Be sure to follow the instructions since they are important safeguards.
- \* Do not remove the safety instructions seal attached to the unit.


Safety instructions are classified and described as shown below, according to the level of harm and damage caused by improper use of ignoring instructions.

## Description of symbols used




The  symbol indicates a warning or caution. The specific details of the warning or caution are indicated inside the symbol or in a picture or text near the symbol.



The  symbol indicates an action which is prohibited. The specific details of prohibited matters are indicated inside the symbol or in a picture or text near the symbol.



The  symbol indicates an action or instruction to be taken. The specific details of instructed matters are indicated inside the symbol or in a picture or text near the symbol.



## Warning

This indicates "There is a possibility of death or serious injury<sup>1</sup>" when an improper handling of the unit is taken by the user.



## Caution

This indicates "There is a possibility of injury<sup>2</sup> or damage to property<sup>3</sup>" when the unit is improperly handled by the user.

\*1: "Serious injury" is defined here as a medical condition such as loss of sight, injuries, burns (high-temperature or low-temperature burns), electric shocks, broken bones or poisoning which will have after-effects and/or which will require hospitalization or long-term outpatient care.

\*2: "Injury" is defined here as a physical injury, a scald or an electric shock which will not require hospital treatment or long-term outpatient care.

\*3: "Damage to property" is defined here as damage extending to buildings, household effects, domestic animals, pets, etc.



## Warning



### Use the product at local voltage only.

Using the product at another voltage may result in fire or electrical shock.



### Use an AC outlet of 7A or higher rating exclusively for the product with 220V or higher, and 15A or higher with 120V.

Connecting other instruments with the same AC outlet may cause the branch socket to overheat, resulting in fire.



### Do not damage the power cord. Do not use a damaged power cord.

Do not modify, bend, pull, twist or bundle the cord. Do not expose it to heat. Do not rest anything heavy on the power cord. Do not clip it onto anything. Noncompliance with these instructions may result in fire or electrical shock.



### Clean the plug if it is dirty.

A dirty plug may cause a fire.



### Connect the plug so that the prongs are fully inserted into the outlet.

Noncompliance with these instructions may result in electrical shock, short-circuiting, smoke, or fire.



### Do not use the cooker if there is any damage to the power cord or the wall outlet, or if the plug cannot be fully inserted into the outlet.

Noncompliance with this instruction may result in electrical shock, short-circuiting, or fire.



### No wet hand

### Do not connect or disconnect the plug with wet hands.

Handling the AC power cord with wet hands may result in electrical shock or injury.



### Never open the lid while cooking rice.\*

Opening the lid may result in burns.



### Do not touch!

### Do not place your face and hands near the steam vent.

Touching the steam vent may result in burns. Keep out of reach of children and infants.

## Warning



**Do not allow children alone to use the rice cooker. Keep it out of reach of infants.**

Noncompliance with this instruction may result in burns, electrical shock, or injury.



**This appliance is not intended for use by persons (including children) with physical difficulties or lack of experience and knowledge-unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for his/her safety.**

Noncompliance to this instruction may result in burns, electric shock or injury.



**No wetting!**

**Do not immerse the rice cooker in water or splash it with water.**

Immersing or splashing may result in short-circuiting or electrical shock.



**Disassembly is prohibited.**

**Do not modify the rice cooker. Disassembly or repairs should only be performed by qualified service representatives.**

Noncompliance with this instruction may result in fire, electrical shock, or injury.



**Do not insert pins, needles, or other metal objects into the air intake, steam vent, or gaps between parts.**

Inserting such objects may result in electrical shock or injury due to malfunction.



**Do not use the rice cooker in any ways not specifically covered in this instruction manual.**

Improper use may cause steam or contained matter to spray resulting in burns or injury.

(Examples of cooking that should not be done with this rice cooker)

- Heating ingredients or seasoning inside of plastic bags, etc.
- Using cooking sheets or other utensil to cover food in the rice cooker.



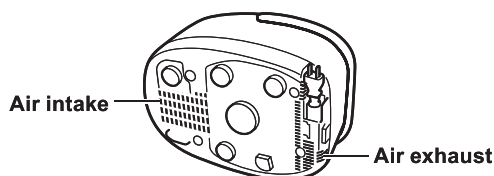
**Stop using the rice cooker immediately in the event of trouble.**

Continued use in anything but proper working order may result in fire, electrical shock or injury.

(Examples of trouble)

- If the AC cord or plug becomes hot during use
- If smoke exudes from the rice cooker or a burning odor is detected
- If the rice cooker is cracked, loose or rattling
- If the inner pan is deformed
- Other troubles

Immediately unplug the AC cord from its outlet and contact the place of purchase for inspection and servicing.



# 1 SAFETY INSTRUCTIONS

## CAUTION

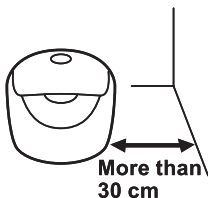


**Do not use the rice cooker on unstable or heat sensitive surface which may result in damage and fire.**



**Do not use the rice cooker near walls or furniture.**

Steam or heat will cause damage, discoloration and/or deformation. Use the rice cooker at least 11.81 inch/ 30 cm or more away from walls or furniture. Be careful to not allow the countertop to become steamy when using the rice cooker on a kitchen counter.



**Do not use the rice cooker near a heat source or where it may be splashed with water.**

Heat or water may cause short circuiting, leakage, deformation of the rice cooker, fire, or malfunction.



**Use the inner pan made exclusively for this rice cooker.**

Using any other inner pans may result in overheating or malfunction.



**Do not touch hot parts while or immediately after cooking rice.**

Touching hot parts may result in burns.

**Do not touch!**



**Remove the power plug.**

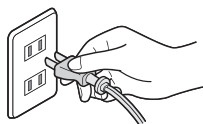
**Unplug the AC cord when the rice cooker is not in use.**

Leaving the AC cord plugged in may degrade insulation, resulting in injury, burns, electrical shock, leakage, or fire.



**Be sure to hold the plug when disconnecting the AC cord from the AC outlet.**

Noncompliance with this instruction may result in electrical shock or short circuiting, resulting in fire.



**When cleaning, unplug the AC power cord from the AC outlet first, and then unplug the appliance plug from the rice cooker insert slot.**

After cleaning, make sure the appliance plug, insert slot for plug, and the plug to the AC outlet are not wet before using. (W type)

**Do not move the rice cooker while it is switched on.**

Caution: It may cause electric shock or fire.



**Persons with pacemakers should consult with a physician about any adverse effects on their pacemaker that may result from using this rice cooker.**

When operated, this rice cooker may affect pacemakers.



**Handle the rice cooker only after it has cooled down.**

Touching a hot part may result in burns.



**Do not touch!**

**Do not touch the hook button when carrying the rice cooker.**

Touching the hook key may cause the lid to open, resulting in injury or burns.



**This appliance is intended to be used in household and similar applications such as:**

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.



## NOTICE

- **Handle with care.**

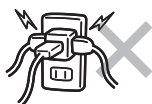
Dropping the rice cooker or applying a strong shock may cause injury to self or malfunction of the rice cooker.

- **Be careful of the escaping steam when opening the lid.**

Exposure to steam may result in burns.

- **Do not plug in several electrical appliances to a single AC outlet.**

Doing so may result in fire.



- **Do not move the rice cooker while cooking rice.\***

Doing so may cause scald or hot water may boil over.

- **Do not wash the entire rice cooker.**

Do not wash the entire rice cooker or pour water into the cooker or its bottom. Doing so may result in short circuiting or electrical shock.

- **Do not use this rice cooker where the air intake or steam vent is blocked or where the surrounding temperature is high. Do not place the rice cooker on carpets, plastic bags, etc.**

This can result in electrical shock, current leaks, or fire.

- **Magnetic waves are emitted from the rice cooker, therefore keep anything that is susceptible to magnetism away from the rice cooker.**

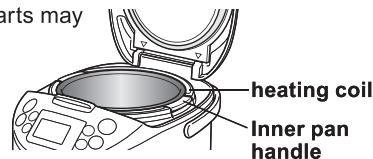
Interference may occur with TVs, radios, and other electronic equipment.

Information on credit cards, video tapes, and the like may be lost or damaged.

- **When using the rice cooker, do not touch the heating coil.**

**Wear oven mitts or otherwise protect hands against heat when handling the inner pan handle. Do not handle with bare hands.**

Touching hot parts may result in burns.



### Be sure to observe the following instructions when using the rice cooker.

- **Remove burned rice and grains of rice.**

If rice is burned or grains of rice are left in the pan, steam may leak or hot water may boil over, resulting in malfunction or failure to cook rice properly.

- **Do not cover the rice cooker with a towel while cooking rice.\***

Otherwise, the rice cooker body or lid may deform or discolor.

- **The hole on the cooker is designed to maintain its functions and performance.**

In very rare cases, dust or insects may enter the hole. If there is a problem with the appearance or function, contact the store where the rice cooker was purchased.

- **If the inner pan is deformed or corroded, contact the store where the rice cooker was purchased.**

- **Strictly observe the following instructions to avoid blistering or removing the fluorocarbon resin from the surface of the inner pan.**

- Do not put the inner pan over a gas fire or an electromagnetic cooker. Do not heat it in a microwave oven.
- The keep warm function is only applicable for polished rice, rinse-free rice, and slow cooked food.
- Do not use vinegar on the inner pan.
- Use the supplied spatula or wooden spatulas only.
- Do not use hard utensils such as metal ladles, spoons, or whisks.
- Do not place a basket in the inner pan.
- Do not place tableware and other hard utensils in the inner pan.
- Do not clean the rice cooker with hard materials such as metal spatulas or nylon brushes.
- Do not use dishwasher/dryer.

# 1 CONSIGNES DE SÉCURITÉ

Vous devez lire et prendre les précautions suivantes avant d'utiliser ce produit.

## AVERTISSEMENT !

Cette section indique un risque de décès ou de blessure grave si les instructions sont ignorées ou si le produit n'est pas utilisé correctement.



**Utilisez ce produit uniquement avec la tension en vigueur localement.**

L'utilisation de ce produit avec toute autre tension comporte un risque d'incendie ou de choc électrique.



**Utilisez exclusivement une prise de courant C.A. de 7 A ou plus pour le produit si le courant est de 220 V ou plus, et de 15 A ou plus si le courant est de 120 V.**

La prise d'entrée risque de surchauffer et de causer un incendie si vous branchez d'autres appareils sur la même prise de courant.



**Évitez d'endommager le cordon d'alimentation. N'utilisez pas un cordon d'alimentation abîmé.**

Évitez de modifier, de plier, d'étirer, de tordre ou de regrouper le cordon. Ne l'exposez pas à la chaleur. Ne mettez pas d'objet lourd dessus. Ne le fixez à un aucun objet. Il y a un risque d'incendie ou de choc électrique si ces instructions ne sont pas respectées.



**Nettoyez la fiche si elle est sale.**

Une fiche sale peut entraîner un incendie.



**Branchez la fiche de sorte que ces broches soient insérées à fond dans la prise de courant.**

Il y a un risque de choc électrique, de court-circuit, de dégagement de fumée ou de déclenchement d'un incendie si ces instructions ne sont pas respectées.



**N'utilisez pas le cuiseur à riz en cas de dommage sur le cordon d'alimentation ou sur la prise murale, ou s'il n'est pas possible d'insérer la fiche à fond dans la prise de courant.**

Il y a un risque de choc électrique, de court-circuit ou d'incendie si cette instruction n'est pas respectée.



**Évitez de brancher et de débrancher la fiche avec les mains mouillées.**

Il y a un risque de choc électrique ou de blessure si le cordon d'alimentation est manipulé avec les mains mouillées.



**N'ouvrez jamais le couvercle pendant la cuisson du riz. ☆**

Il y a un risque de brûlures si vous ouvrez le couvercle.



**N'approchez ni le visage ni les mains de la sortie de vapeur.**

Il y a un risque de brûlures au contact de la sortie de vapeur. Gardez hors de la portée des enfants et des bébés.



**Ne laissez pas les enfants utiliser le cuiseur à riz sans surveillance. Gardez hors de la portée des bébés.**

Il y a un risque de brûlures, de choc électrique ou de blessure si cette instruction n'est pas respectée.



**Cet appareil n'est pas conçu pour l'utilisation par des personnes (y compris les enfants) à capacités physiques réduites, ni par des personnes n'ayant pas l'expérience et les connaissances requises, à moins qu'elles ne soient supervisées ou n'aient reçu les instructions d'utilisation de l'appareil par une personne assumant la responsabilité de leur sécurité.**



**Évitez de mettre le cuiseur à riz dans l'eau ou de l'éclabousser avec de l'eau.**

Il y a un risque de court-circuit ou de choc électrique en cas d'immersion ou d'éclaboussement.



**Évitez de modifier, de démonter ou de réparer le cuiseur à riz ; confiez ces tâches au personnel de service qualifié.**

Il y a un risque d'incendie, de choc électrique ou de blessure si cette instruction n'est pas respectée.



**N'insérez pas de fil métallique ou de broche dans les interstices.**

L'insertion de tels objets peut causer un dysfonctionnement entraînant un choc électrique ou une blessure.



**N'utilisez le cuiseur à riz d'aucune autre façon que celles spécifiées dans ce mode d'emploi.**

En cas d'utilisation inadéquate, la vapeur ou les aliments peuvent s'échapper et entraîner des brûlures ou une blessure.

(Exemples d'utilisations à éviter avec ce cuiseur à riz)

- Faire chauffer des ingrédients ou assaisonnements à l'intérieur de sacs en plastique, etc.
- Recouvrir les aliments avec du papier cuisson ou autre matériau de cuisine dans le cuiseur à riz.



**En cas de problème, cessez immédiatement d'utiliser le cuiseur à riz.**

Il y a un risque d'incendie, de choc électrique ou de blessure si vous continuez d'utiliser l'appareil alors qu'il n'est pas en bon état de fonctionnement.

(Exemples de problème)

- Si le cordon d'alimentation ou sa fiche chauffe pendant l'utilisation
- Si de la fumée s'échappe du cuiseur à riz, ou s'il y a une odeur de brûlé.
- Si le cuiseur à riz est fissuré, branlant ou cliquetant.
- La casserole intérieure est déformée.
- Autres problèmes

Débranchez immédiatement le cordon d'alimentation de la prise de courant, et contactez votre détaillant pour faire inspecter et réparer l'appareil.

## **ATTENTION !**

Cette section indique un risque de blessure légère ou de dommages matériels si les instructions sont ignorées ou si le produit n'est pas utilisé correctement.



**Évitez d'utiliser le cuiseur à riz sur une surface instable ou sur une surface très sensible à la chaleur.**

Cela comporte un risque d'incendie et peut abîmer la surface.



**N'utilisez pas le cuiseur à riz près des murs ou des meubles.**  
La vapeur ou la chaleur dégagée risque de les abîmer, de les décolorer ou de les déformer. Éloignez le cuiseur à riz d'au moins 15 pouces (30 cm) des murs et des meubles.

Si vous utilisez le cuiseur à riz dans un emplacement tel qu'une tablette de comptoir de cuisine, prenez garde que la vapeur ne s'accumule dans le comptoir.



**Utilisez le cordon d'alimentation conçu pour ce cuiseur à riz uniquement. Ne l'utilisez avec aucun autre appareil.** (Le cordon d'alimentation amovible est disponible uniquement pour la plage de tension 220 à 240 V.)

Il y a un risque de dysfonctionnement ou d'incendie si ces instructions ne sont pas respectées.



**N'utilisez pas le cuiseur à riz près d'une source de chaleur, ni là où il risque d'être exposé à des éclaboussures d'eau.**

La chaleur et l'eau peuvent causer un court-circuit, une fuite, la déformation du cuiseur à riz, un incendie ou un dysfonctionnement.



**Évitez de toucher les parties chaudes pendant ou juste après la cuisson du riz.**

Il y a un risque de brûlures si vous touchez les parties chaudes. Évitez tout particulièrement de toucher la sortie de vapeur. Gardez hors de la portée des enfants et des bébés.



**Débranchez le cordon d'alimentation lorsque vous n'utilisez pas le cuiseur à riz.**

L'isolation de l'appareil risque d'être affectée si vous laissez le cordon d'alimentation branché, ce qui peut entraîner une blessure, des brûlures, un choc électrique, une fuite ou un incendie.



**Saisissez toujours le cordon d'alimentation par sa fiche pour le débrancher de la prise de courant.**

Il y a un risque de choc électrique, de court-circuit ou d'incendie si cette instruction n'est pas respectée.



**Avant d'effectuer le nettoyage, débranchez d'abord le cordon d'alimentation de la prise de courant, puis débranchez-le de la prise d'entrée sur le cuiseur à riz.**

Après le nettoyage, ne reprenez l'utilisation qu'une fois assuré que la fiche du cordon, la prise d'entrée du cuiseur et la prise de courant ne sont pas mouillées. Assurez-vous que le cordon d'alimentation est branché. (Le cordon d'alimentation amovible est disponible uniquement pour la plage de tension 220 à 240 V.)  
**Ne déplacez pas le cuiseur à riz pendant qu'il est en marche.**

Attention: Il y a un risque de choc électrique ou d'incendie.



**Les personnes qui portent un dispositif médical tel qu'un stimulateur cardiaque doivent d'abord demander l'avis d'un médecin spécialisé avant d'utiliser le cuiseur à riz.**

Le fonctionnement du cuiseur à riz peut affecter celui du stimulateur cardiaque.



**Attendez que le cuiseur à riz ait refroidi avant de le nettoyer.**

Il y a un risque de brûlure si vous touchez une partie chaude.



**Évitez de toucher le bouton-crochet en transportant le cuiseur à riz.**

Autrement le couvercle risque de s'ouvrir et de causer une blessure ou des brûlures.

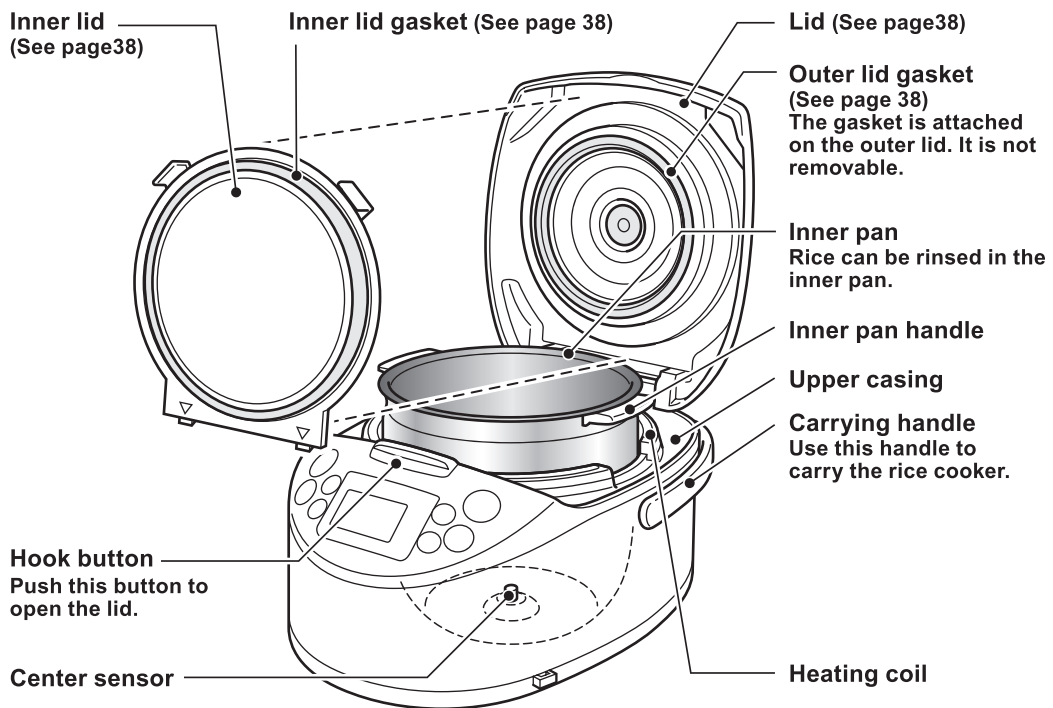
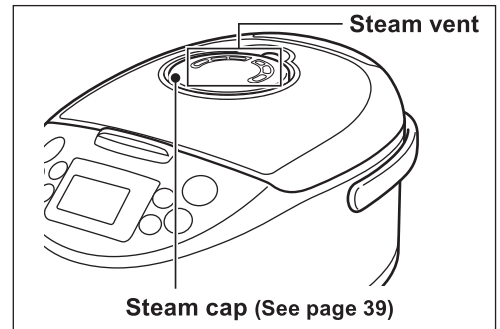


**Cet appareil est conçu pour l'utilisation à la maison ou dans des situations similaires, telles que :**

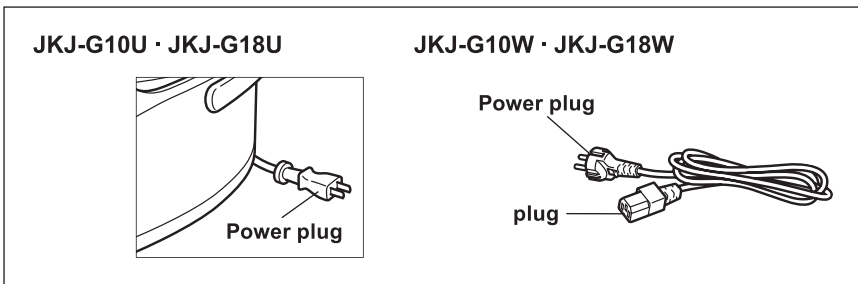
- par le personnel de cuisine dans les commerces, bureaux et autres environnements de travail ;
- par les clients des hôtels, motels et autres environnements résidentiels ;
- dans les maisons de ferme ;
- dans les environnements tels que les gîtes touristiques.

# 2

## NAMES AND FUNCTIONS OF COMPONENT PARTS

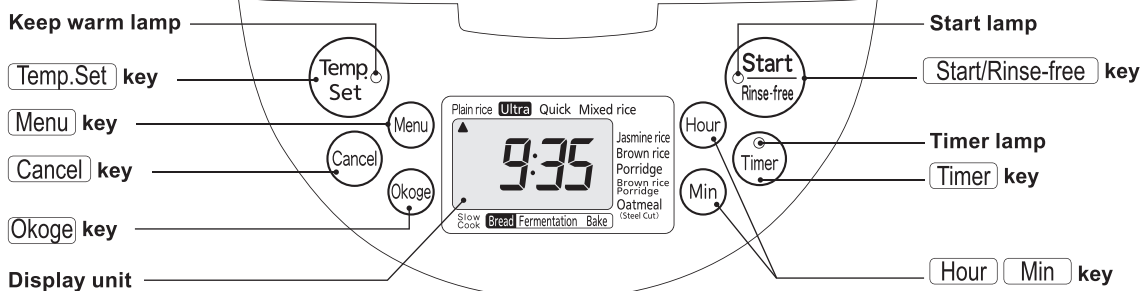


### Power cord

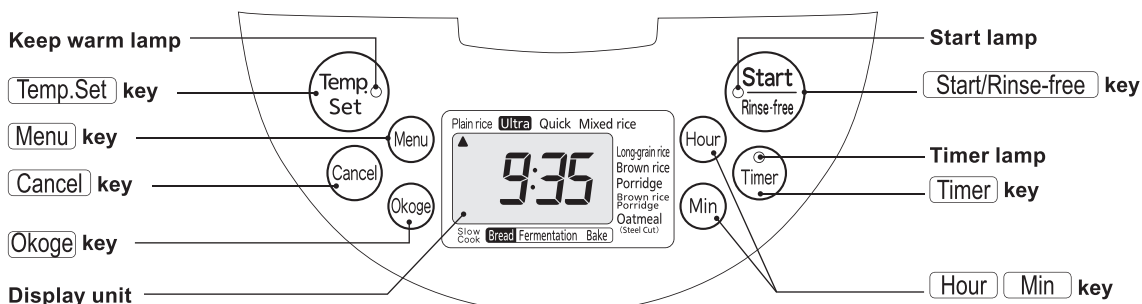


< Operation Panel \*Press buttons firmly. Sound signals are provided for each press. >

### JKJ-G10U · JKJ-G18U



### JKJ-G10W · JKJ-G18W

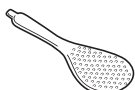


The reliefs on the Start/Rinse-free key/ Cancel key ( ● ) are for persons with visual impairments.

- Control panel illustrations after this page applies to JKJ-G10U/JKJ-G18U. JKJ-G10W/JKJ-G18W can be operated in same steps.

### Accessories

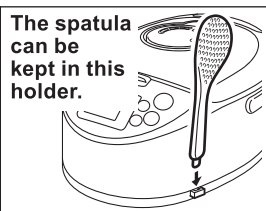
#### Spatula



#### Measuring cup (About 6 oz)



#### Ladle



### Sounds emitted by the rice cooker

Sounds emitted by the rice cooker while cooking<sup>☆</sup>, keeping warm, or reheating rice do not indicate that something is wrong.

- Humming (Sound of the fan rotating)
- Buzzing or twittering (Sound of IH operation)

### Checking Time

The time is displayed in the 24-hour format. It has been properly adjusted before shipment. If it is incorrect, adjust the current time. (See page 46.)

### Lithium battery

The rice cooker has a built-in lithium battery and stores the current time and preset time even after the AC power cord is unplugged.

- The lithium battery has a four-to-five-year life expectancy, provided that the power cord is unplugged.
- When the lithium battery runs out, "0:00" blinks on the display unit when the power cord is plugged in. It is ready for normal rice cooking but the memory for current time and elapsed warming time is not displayed when the power cord is unplugged.

### Caution

Do not replace lithium batteries yourself. Doing so may cause damage to the rice cooker or an accident.

To replace the batteries, contact the store where the rice cooker was purchased.

### About the Inner Pan: Cordierite Ceramic Coating

Materials contained in Cordierite Ceramic were coated onto the Inner pan to enhance the natural flavor of rice.

<sup>☆</sup> "cooking rice" includes cooking foods, leavening bread, and baking bread



# Let's enjoy the benefits of a good meal every day! Special Features and Benefits

## All about Rice Cooking [▶ See Page 17-19](#)



Plain Rice	Cooks white rice and rinse free rice. Comes with the option to scorch your rice for better fragrance.
Ultra	Maximizes the true, natural, rich flavor of white rice and rinse-free rice. Double soaking time and cooking with high temperature brings out rich flavor of rice.
Quick	Cooks white rice and rinse free rice rapidly.
Mixed Rice	Cooks white rice with other ingredients such as vegetables and meat. Also comes with the option to scorch for better fragrance. Sweet rice could be cooked under this menu.
Jasmine rice / Long-grain rice	Cooks long white grain rice
Brown rice	Cooks brown rice and multi grain rice.
Porridge	Cooks Porridge
Brown Rice Porridge	Cook brown rice porridge and multi grain porridge.
Oatmeal (Steel Cut)	Cooks steel cut oatmeal only.

\*Refer to page 47 for recommended cooking amount.

Rinse free rice could be cooked under the Plain Rice, Ultra, Quick, Mixed Rice, and the Porridge Menu without concerning about the water amount or soaking time.

### Rinse free rice

Rinse free rice does not require any washing. Since the bran has already been peeled, contaminated water resulting from washing does not affect the river and ocean. This type of rice is good for the environment.

## Use the Timer to Cook [▶ See Page 22-25](#)

Cooking Completion Timer (Timer 1 & 2) and the Soaking Timer is available for Plain rice, Ultra, Jasmine rice/Long-grain rice, Brown rice, Porridge, Brown rice porridge, and the Oatmeal Menu for convenience.

### Cooking Completion Timer

There are 2 timer memories. Set the time for when you desire to have your rice completed.

### Soaking timer

Upon setting the inner pan in place, choose the length of time you desire to soak by setting the countdown timer. Rice will begin to cook after countdown reaches zero.

## Reheat [▶ See Page 27](#)

Rice that is being kept warm could be reheated at any time.

## Slow cook [▶ See Page 30,31](#)

Enjoy slow cooking meals such as stew, soup, and Oden (Japanese hotchpotch) without the hassle.

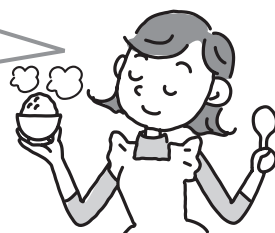


## Bread Baking [▶ See Page 32-35](#)

Fluffy and fragrant handmade bread is now possible to bake with your rice cooker, in your own kitchen.



Take pleasure in making delicious Rice and Bread Menus that are listed on Pages 42~46.





## Choose high quality rice and store it in a cool place.

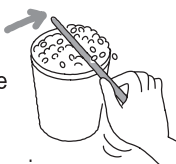
Choose freshly polished, glossy rice of the same grain size. Store it in a cool, dark, well-ventilated place.



## Carefully measure rice with the supplied cup.

(A cup equals approximately 6 oz.)

\* Use the supplied cup for Rinse free rice as well. A special cup is not needed for this type of rice as the cooker will accommodate rinse-free rice.



## Quickly rinse the rice

Use a generous amount of water, then pour out the water. Repeat this process until the water runs clear.



## To cook Germinated brown rice or Haiga (rice with embryo buds), select the Plain Rice Menu.

### To cook rinse-free rice

- Add the rinse-free rice and water to the inner pan, then thoroughly stir the rice from the bottom so that all grains are immersed in water. (Simply pouring water on top of the rice from above does not submerge all of the rice and can prevent the rice from cooking properly.)
- If the water clouds up when added to the rice, it is recommended to rinse the rice 1 or 2 times. (The clouding is caused by the starch, not the bran. Rice that cooks in cloudy water can burn or not cook properly, and the water can boil over.)



### Mixing Brown rice or Multi-grain rice with White rice

- When the proportion of brown rice or multi-grain rice is greater than white rice, please choose the Brown rice Menu. (See page 18)
- When the proportion of brown rice or multi-grain rice is less than or equal to white rice, please choose the Plain rice or Ultra Menu. (See page 17~18) In this case, soak the brown rice 1~2 hours before cooking. Please set multi-grain rice on top of white rice. Mixing the 2 types of rice may result in uneven cooking.

## Adjust the volume of water according to the type of rice and personal preferences.

### • Guidelines for fine adjustment of water

Menu	Guideline for water (see the scales inside the inner pan)
Plain rice• Quick	Use the scale for "Plain rice" and adjust according to personal preference.
Ultra•Mixed rice	Use the scale for "Ultra" and adjust according to personal preference.
Jasmine rice/ Long-grain rice	Use the scale for "Ultra" and adjust according to personal preference.
Porridge• Brown rice Porridge	Use the scale for "Porridge-soft" or "Porridge-hard" for soft and hard porridge. Adjust to the middle of the two scales for mid-type porridge.
Brown rice	Use the scale for "Brown rice" and adjust according to personal preference.
Oatmeal	See page 20

\* Water levels in the above table are the same for rinse-free rice.

\* Do not adjust water amount more or less than 2 oz from original water level marks.

\* When cooking Haiga rice, rolled barley, germinated brown rice and semi-polished rice, please use plain Rice scale of the Inner Pan.

\* Some germinated brown rice and multi-grain rice packages specify the quantity of water required to cook. Please refer to package directions.

\* When cooking multi-grain rice, please use the Brown Rice scale of the Inner Pan.

\* OKOWA: mixing glutinous and non-glutinous rice, please use water scale between Plain rice and sweet rice. When cooking only sweet rice, use sweet rice scale of Inner Pan.

## Adding vegetables and meat to your rice

Total ingredient amount should be less than 2.5 oz for each cup of rice. (e.g.: if you are cooking 3 cups of rice, 7.5 oz is the maximum ingredient amount you can add to your rice.) Stir the water, seasoning and rice well. And then place the ingredient on top of the rice. Ingredient must be chopped finely. There is the maximum cooking amount for each menu, see the chart below.

Menu	5.5-cup Rice Cooker	10-cup Rice Cooker
Mixed rice	4 cups	7 cups
Porridge	1 cup	2 cups
Brown rice Porridge	1 cup	2 cups
Brown rice	3 cups	5 cups

## Cooking Sweet rice

Sweet rice could be cooked under Mixed rice menu.

After washing the Sweet rice, make sure none is above the water level.


JKJ-G10U/10W: less than 3cups,  
JKJ-G18U/18W: less than 6 cups



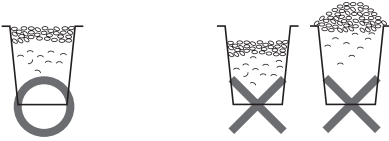
# 3 BEFORE COOKING RICE

## 1 Measure rice and put it into the inner pan.

Use the measuring cup supplied with the rice cooker. (One level cup of rice is about 6 oz.)

 Use the supplied cup for rinse-free rice as well.

<Correct measurement>   <Wrong measurement>



### Caution

Follow the specified volume of rice (see the specifications on page 47) or the rice may not cook properly. In particular, failure to observe the maximum volume may cause the rice to boil over or to cook improperly. (A cup equals approximately 0.18 liters.)

See the specification on Page 14 when you cook "Mixed rice".

## 2 Rinse rice by hand. (Rice can be rinsed in the inner pan.)


\*Rinse-free rice does not need rinsing. (See page 14)



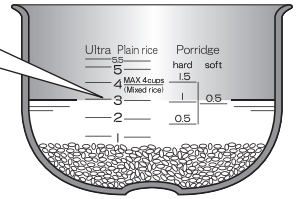
### Caution

Rinse rice well. Do not use hot water (over 95°F/35°C) to rinse rice.

## 3 Place the inner pan on a level surface and adjust the water level to the scale on the inside of the inner pan.

 Check the type of rice and the menu. Adjust the water volume according to personal preference. (See the guideline on page 14.)

When cooking three cups of polished rice, adjust the water level to the [3] on the "Plain rice" scale.

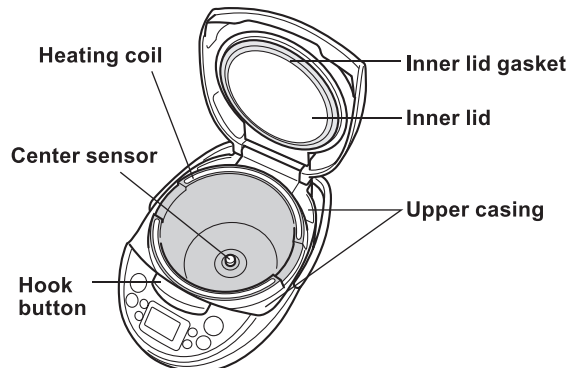


## 4 Outer surface and brim of the inner pan

<Outer surface and brim of the inner pan>



<Inner side of the rice cooker body>



### Caution

Remove any adhering rice or other material from the upper casing, heating coil, and around the hook button. Adhering material can prevent the casing from closing and cause it to open while the rice is cooking.\*

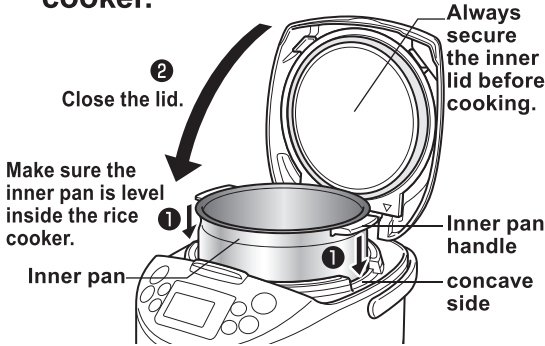
\* "cooking rice" includes cooking foods, leavening bread, and baking bread





For tips on cooking, refer to page 14.

## 5 Place the inner pan in the rice cooker.



### Caution

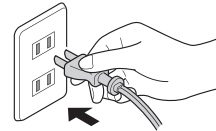
Check that the inner gasket is not out of place. A displaced gasket is a primary reason for rice not cooking properly. If the gasket is out of place, pull it gently until the gasket and ring detach, then reattach the parts as explained on p. 39.



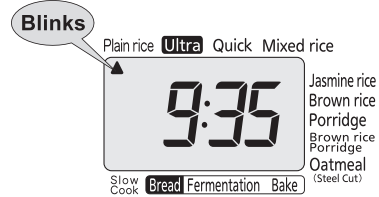
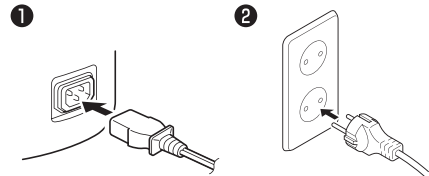
## 6 Plug the AC power cord to the AC outlet.

\* In the case of JKJ-G10W and JKJ-G18W, first plug into the appliance. Then, plug into the electrical outlet.

### JKJ-G10U•JKJ-G18U



### JKJ-G10W•JKJ-G18W



### Caution

If the Keep warm lamp is on, press the **Cancel** key, and the lamp will shut off.

### Sound

If the **Start/Rinse-free** key or **Temp.set** key is pressed without setting the inner pan, an alarm will go off.

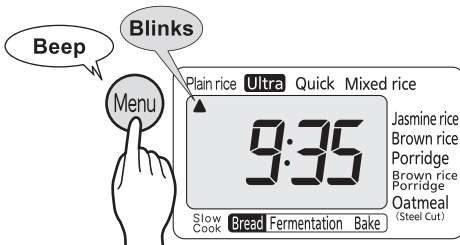
# 4 HOW TO COOK RICE

## Plain rice and Mixed rice Menu

- Selection of **Scorched** or **Rinse free function** is available with the Plain rice and Mixed Rice Menus.

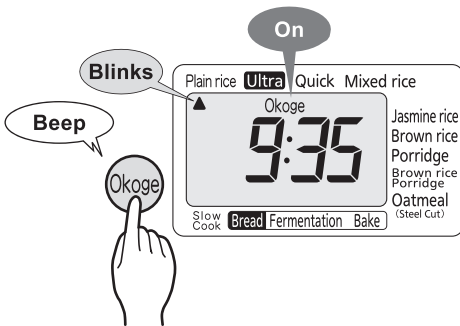
### 1 Press the **Menu** key to select a menu.

Every press of the Menu key changes the menu in the order shown below.



\* Unnecessary to select a menu if previously chosen.

### 2 For crispy aromatic rice (Okoge), press the **Okoge** key.



\* To cancel "Okoge", press the **Okoge** key again.



- We offer a savory, crispy aromatic scorched rice for "Okoge" cooking mode.
  - \* Okoge result may vary depending on the type of grain.
- To enjoy the aroma of the "Okoge", serve the rice immediately after cooking.

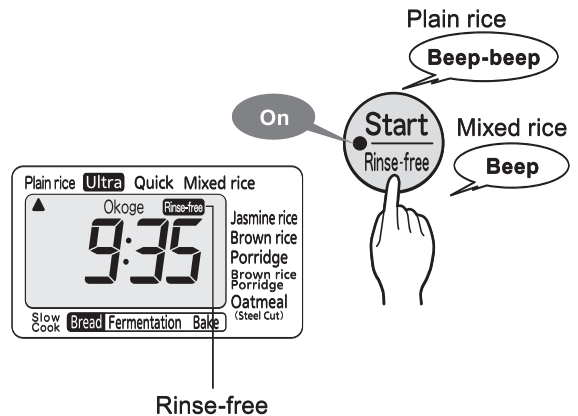
#### Caution

- The "Okoge" can be crusty and crunchy.
- Do not select Okoge key for Sweet rice menu.

### 3 Press the **Start/Rinse-free** key once.

(Press the key twice to cook Rinse-free rice.)

The rice starts cooking.



\* To cancel "Rinse-free", press the **Start/Rinse-free** key once, then again within 20 sec.



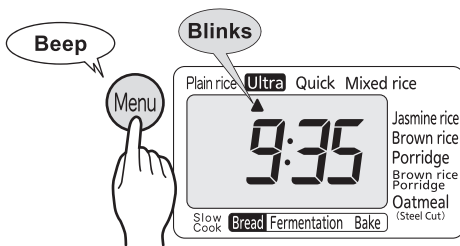
For tips on cooking, refer to page 14.

## Ultra, Quick, Jasmine rice/Long-grain rice, Brown rice, Porridge, Brown rice porridge Menu

- When cooking **Rinse free rice**, its function is available under the Ultra, Quick, and Porridge Menu. You may not cook under the Jasmine rice/Long-grain rice, Brown rice, and Brown rice Porridge Menu.
- Cooking under the Ultra Menu will soak the rice twice as long as the Plain rice menu and take the extra time to heat to bring forth its maximum flavor and delicious taste.

### 1 Press the **Menu** key to select a menu.

Every press of the Menu key changes the menu in the order shown below.



\* Unnecessary to select a menu if previously chosen.

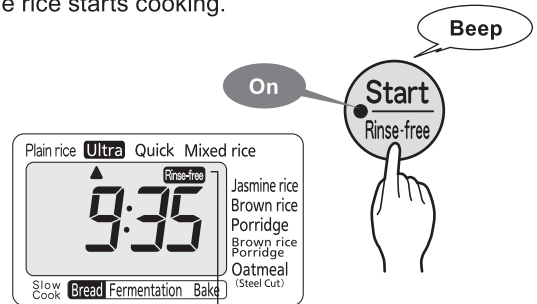
#### Caution

“Quick” menu may result in harder finish than “Plain rice” and “Ultra”.

### 2 Press the **Start/Rinse-free** key once.

(Press the key twice to cook Rinse-free rice.)

The rice starts cooking.



Rinse-free

\* To cancel “Rinse-free” program, press the **Start/Rinse-free** key within 20 seconds.

## Proportions

Please refer to page 14 regarding ingredients' proportions.

## APPROXIMATE COOKING TIMES

Size \ Menu	Plain rice	Ultra	Quick	Mixed rice	Jasmine rice/ Long-grain rice
5.5-cup Rice Cooker	43 - 58 minutes	64 - 74 minutes	18 - 39 minutes	42 - 60 minutes	23 - 40 minutes
10-cup Rice Cooker	45 - 58 minutes	67 - 77 minutes	19 - 44 minutes		25 - 43 minutes

Size \ Menu	Brown rice	Porridge	Brown rice Porridge	Oatmeal(Steel Cut)
5.5-cup Rice Cooker	68 - 86 minutes	59 - 69 minutes	1 hour and 30 minutes	41 - 51 minutes
10-cup Rice Cooker		62 - 72 minutes	- 1 hour and 42 minutes	

\* The above indicates the time from pressing the [Start] button to the end of steaming after cooking (at a voltage of JKJ-G10U · JKJ-G18U: 120V / JKJ-G10W · JKJ-G18W: 220V, at a room water temperature of 73.4°F/23°C centigrade, and at standard water level)

\* When set for Rinse-free rice, cooking takes from 1 to 5 minutes longer than menu times.

\* Selecting the Scorch function under the Mixed rice Menu will not affect the cooking time as noted above.

\* Selecting the Scorch function under the Plain rice Menu will extend the cooking time 1~5 minutes as noted above.

\* The cooking time varies according to the volume and type of rice, volume and type of vegetable, meat, room temperature, water temperature, volume of water, voltage, and whether the timer is used.

# 5 WHEN RICE IS COOKED

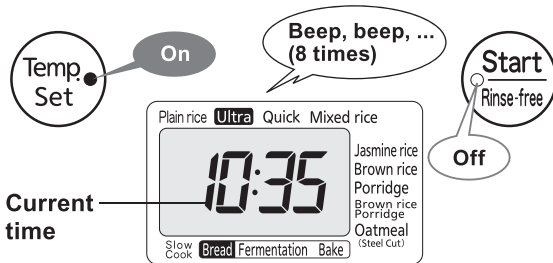
## 1 Post-cooking: steaming process

The time remaining before completion of steaming is displayed in 1-minute intervals on the display unit.



## 2 When cooking is completed

The cooker automatically switches to the keep warm function when rice is cooked.

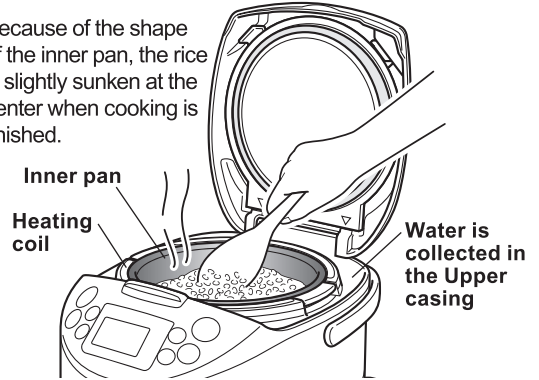


\* Upon completion of cooking Porridge, the Keep Warm light will blink. However, this does not indicate that it is keep warm.

## 3 Stir and loosen the cooked rice.

When cooking is completed, be sure to stir and loosen the rice immediately.

\* Because of the shape of the inner pan, the rice is slightly sunken at the center when cooking is finished.

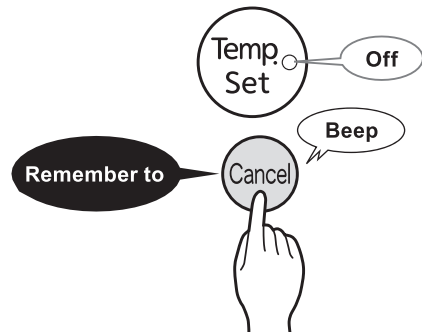


### Caution

If hot water drops into the groove or on the outer surface of the cooker when opening the lid immediately after cooking or while warming, wipe it off.

## After Using Cooker/Warmer

1 Press the **Cancel** key.



### Caution

Be sure to press **Cancel** key before unplug power cord from wall socket, otherwise rice cooker will resume the last function.

2 **Unplug the power plug from the AC outlet.**

\* In the case of JKJ-G10W & JKJ-G18W, unplug the power cord from the appliance after that.

3 **Clean the cooker.**  
(See page 37-39)

# 6 HOW TO COOK OATMEAL

Making Oatmeal (steel cut) became that much easier!

## 1 Set oatmeal and water into the inner pan and close the lid

■ Recommended cooking amount/quantity/volume for oatmeal.

5.5-cup Rice Cooker	10-cup Rice Cooker
1.0-2.5 cups	1.0-3.0 cups

■ Guidelines for fine adjustment of water

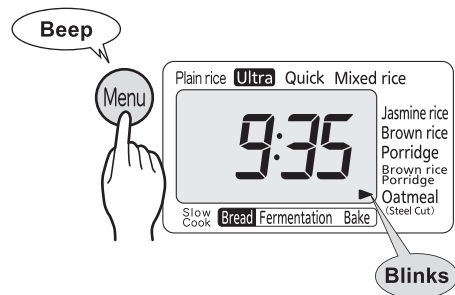
Cooking amount	5.5-cup Rice Cooker	10-cup Rice Cooker
1.0 cup	3.0 cups	3.0 cups
1.5 cups	4.5 cups	4.0 cups
2.0 cups	5.0 cups	4.5 cups
2.5 cups	5.5 cups	5.5 cups
3.0 cups	—	7.0 cups

\* Be sure to use measuring cup

## 2 Plug the AC power cord to the AC outlet. (See page 16)

\* In the case of JKJ-G10W and JKJ-G18W, first plug into the appliance. Then, plug into the electrical outlet.

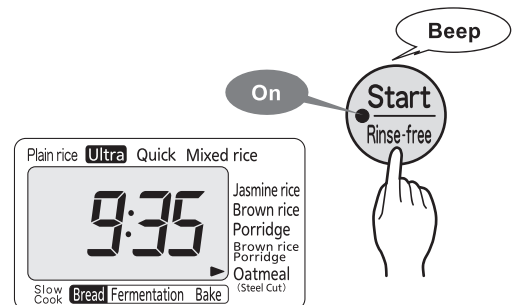
## 3 Set the arrow pointed at Oatmeal menu by pressing on the Menu key.



## 4 Press the Start/Rinse-free key once.

The oatmeal starts cooking.

\* [Rinse free rice] function is not available.



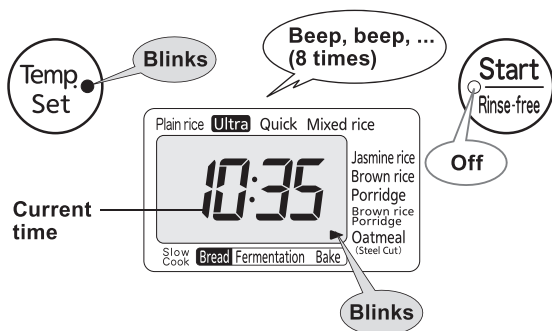
### Caution

Do not open the lid during the cooking cycle.

# 6 HOW TO COOK OATMEAL

## 5 When cooking is completed

[Keep warm] light blinks.

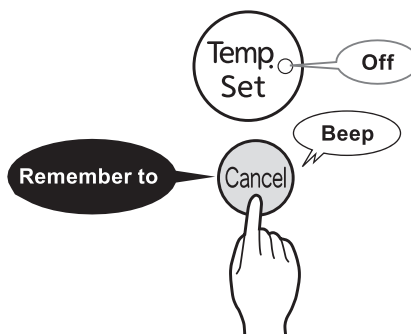


## 6 Mix oatmeal well until consistency becomes even.

\* However, this does not indicate that it is kept warm.

## After Using Cooker/Warmer

1 Press the **Cancel** key.



### Caution

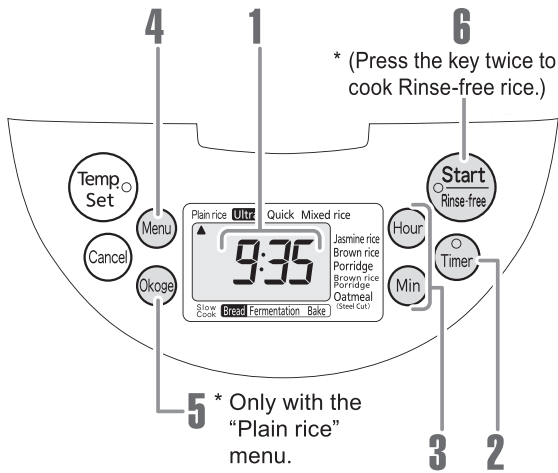
Be sure to press **Cancel** key before unplug power cord from wall socket, otherwise rice cooker will resume the last function.

2 **Unplug the power plug from the AC outlet.**

\* In the case of JKJ-G10W & JKJ-G18W, unplug the power cord from the appliance after that.

3 **Clean the cooker.**  
(See page 37-39)

# 7 SETTING THE TIMER



## About the "TIMER 1" and "TIMER 2" settings.

### The time may be preset to finish cooking.

- The time can be preset to "TIMER 1" and "TIMER 2".
- Both preset times can be stored.  
e.g.: [Timer1] for breakfast time, [Timer 2] for dinner time.
- The rice cooker stores the preset time even if the AC power cord is unplugged.

For example: When "TIMER 1" is preset at 13:30 (1:30 PM), **cooking will be finished at 13:30.**

## 1 Check the current time.

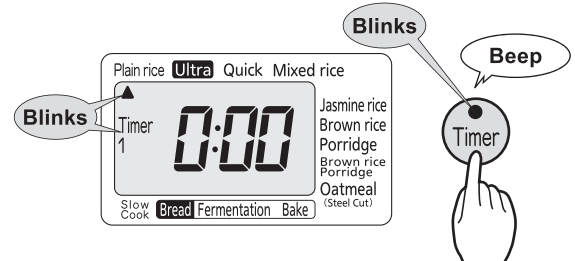
\*See page 46 for setting the current time.



## 2 Press the **Timer** key to select either "Timer 1" or "Timer 2".

Each time the key is pressed, the selection changes in this order: "Timer 1" → "Timer 2" → "Soak".

\* For the soak timer, see page 24.



\* Rice cooker resumes last timer setting. If you like to use same time setting, adjustment is not necessary.

### Caution

- Timer-controlled cooking does not apply to the following cases:
  - "Quick", "Mixed rice", "SlowCook", "Bread".
  - Each menu requires different minimum time. If completion time is shorter than require prior time, timer can not be set. Refer to the list below.

Menu	Minimum time
Plain rice	1 h 5 min
Plain rice(Okoge)	1 h 10 min
Ultra	1 h 30 min
Jasmine rice/ Long-grain rice	55 min
Brown rice	1 h 40 min
Porridge	1 h 15 min
Brown rice Porridge	1 h 45 min
Oatmeal(Steel Cut)	55 min

- When "0:00" is blinking on the display unit
- If the inner pan has not been set in the rice cooker.
- Press the Timer key. If the Keep warm lamp is lit, press the **Cancel** key first. The cooking timer cannot be used when the Keep warm lamp is lit.

### Sound

- If the rice cooker is not operated within about 30 seconds of pressing the **Timer** key, a beeping sound is emitted to notify the user.
- If the **Timer** or **Start/Rinse-free** key is pressed when the rice cooker is at a setting where the timer cannot be used for cooking, a beeping sound is emitted to notify the user.

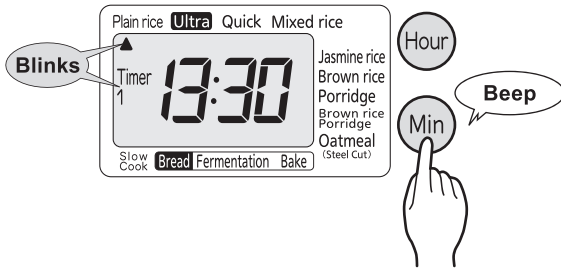
# 7 SETTING THE TIMER



For tips on cooking, refer to page 14.

## 3 Press the **Hour** and **Min** keys to set the time to finish cooking.

\* Time is displayed in 24-hour format.



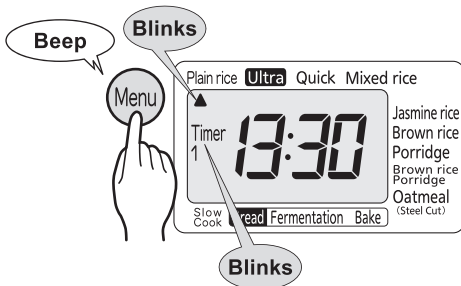
- Each press on the **Hour** key changes hourly, whereas each **Min** key changes in 10-minute intervals.
- Holding down the **Hour** or **Min** keys changes hours or minutes rapidly.

### Caution

Do not set the preset time in excess of 12 hours. Preset times that are too long may result in spoiled rice.

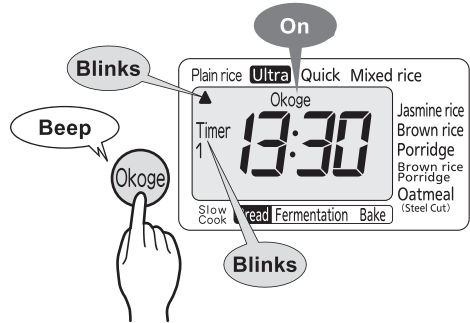
## 4 Press the **Menu** key to select a menu.

\* Unnecessary to select a menu if previously chosen.



## 5 For crispy aromatic rice (Okoge), press the **Okoge** key.

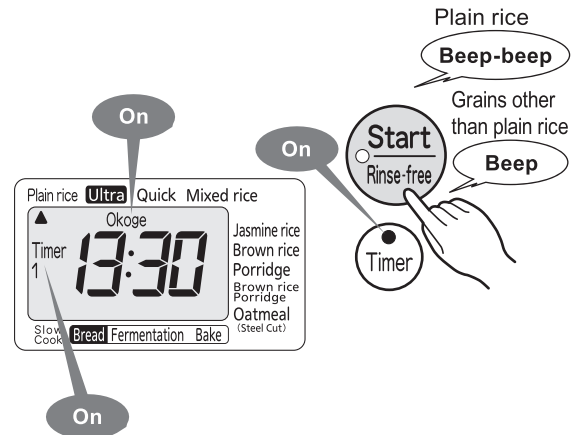
(This key can only be used with the "Plain rice" menu.)



## 6 Press the **Start/Rinse-free** key once.

(Press the key twice to cook rinse-free rice.)  
This key can only be used with the "Plain rice", "Ultra", "Porridge" menus.

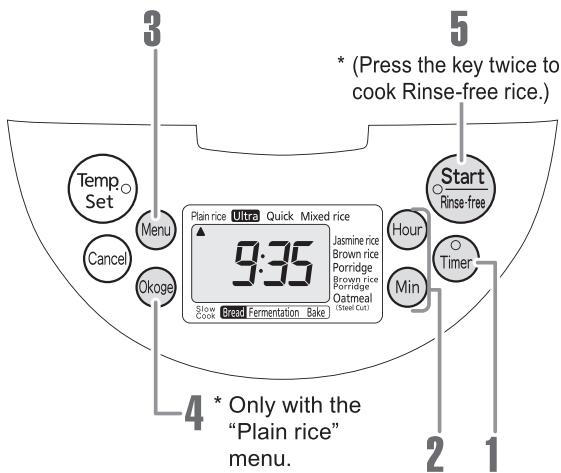
This completes timer setting.  
Timer lamp is turned on.



\* If you like to reset the timer setting, press the **Cancel** button and follow the directions on page 22 step 2.



# 8 SETTING THE SOAK TIMER



## About the soak timer

The soak timer sets how long the rice soaks in the water before cooking starts. This allows for natural absorption.

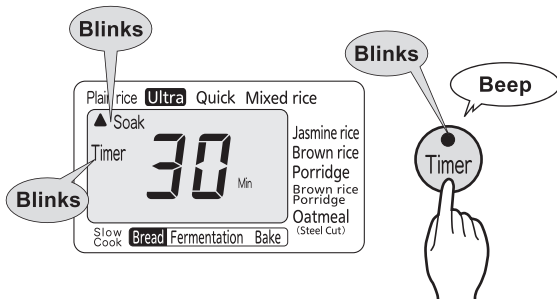
- After the inner pan has been set in the rice cooker, select “Soak” and set the soak time. Cooking starts when the set time elapses.
- Soak time can be set in 10-minute intervals from 10 to 60 min.

For example: If a soak time of 50 minutes is set, cooking starts when **50 minutes has elapsed**.

## 1 Press the **Timer** key to select “Soak”.

Each time the key is pressed, the selection changes in this order: “Timer 1” → “Timer 2” → “Soak”.

\* For more on “Timer 1” and “Timer 2”, see page 22



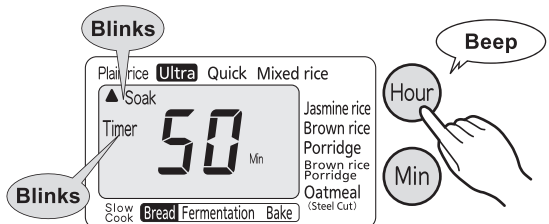
### Caution

- The soak timer cannot be used in the following situations:
  - “Quick”, “Mixed rice”, “SlowCook”, “Bread”.
  - When “0:00” is blinking on the display unit.
  - If the inner pan has not been set in the rice cooker.
- Press the **Timer** key. If the Keep warm lamp is lit, press the **Cancel** key first. The cooking timer cannot be used when the Keep warm lamp is lit.

### Sound

- If the rice cooker is not operated within about 30 seconds of pressing the **Timer** key, a beeping sound is emitted to notify the user.
- If the **Timer** or **Start/Rinse-free** key is pressed when the rice cooker is at a setting where the timer cannot be used for cooking, a beeping sound is emitted to notify the user.

## 2 Press the **Hour** and **Min** keys to set the amount of time to soak the rice in the water.



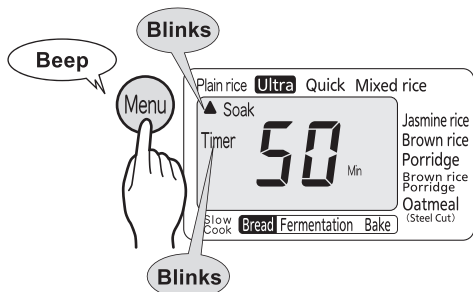
- Soak time can be set in 10-minute intervals from 10 to 60 min.
- Each time the **Hour** key is pressed, the soak time increases by 10 minutes. Each time the **Min** key is pressed, the soak time decreases by 10 minutes.

# 8 SETTING THE SOAK TIMER



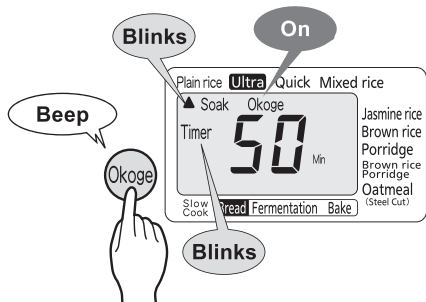
For tips on cooking, refer to page 14.

**3** Press the **Menu** key to select a menu.



**4** For crispy aromatic rice (Okoge), press the **Okoge** key.

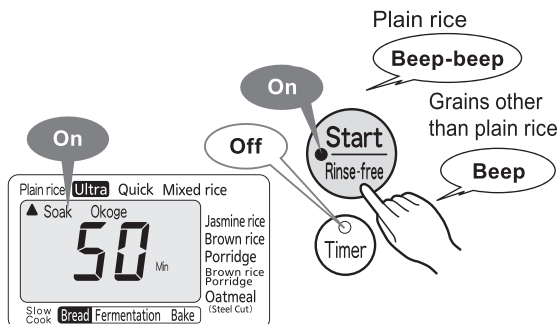
(This key can only be used with the "Plain rice" menu.)



**5** Press the **Start/Rinse-free** key once.

(Press the key twice to cook rinse-free rice. This key can only be used with the "Plain rice", "Ultra", "Porridge" menus.)

This completes timer setting. Timer lamp is turned on.

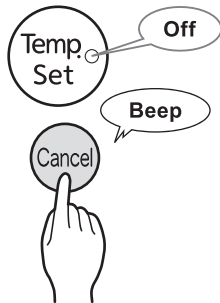


# 9 KEEPING THE RICE WARM

The Keep warm lamp is on while the rice is kept warm.

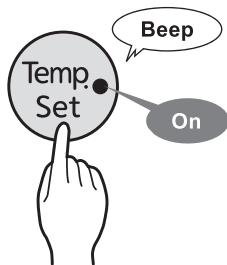
## ■ How to stop keeping warm

Press the **Cancel** key to stop keeping warm. The Keep warm lamp turns off.



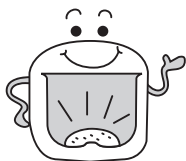
## ■ How to restart keeping warm

Press the **Temp.set** key to restart keeping warm. The Keep warm lamp turns on.



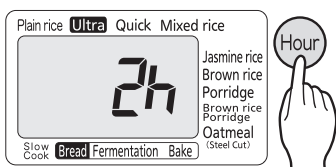
## How to Keep Small Quantity of Rice Warm

Gather the rice to the center of the inner pan when keeping small quantity of rice warm. Serve as soon as possible.



## 24 hour Keep Warm function

Elapsed warming time is displayed in 1-hour intervals on the display unit when the **Hour** key is press under the keep warm mode. And it display up to 24 hours. When the time exceeds 24 hours, "24" blinks and "h" turns on.



## Caution

- Lifting the Inner pan while warming cancels the warming function.
- Avoid the following, which may cause unusual odors, dryness, discoloration, decomposition of rice, and corrosion of the inner pot:

- Warming cold rice
- Adding cold rice to rice that is warming
- Placing a Spatula in the Inner pan while warming
- Warming when the power cord is unplugged
- Warming longer than 24 hours
- Minimum amounts of rice heat can be kept within, 5.5 -cup rice cooker is 1 cup, 10- cup rice cooker is 2 cups. See page 47.
- Keep warm other than plain white rice or rinse free plain white rice.

- "Porridge" and "Brown rice Porridge" cannot be kept warm. Consistency becomes pasty if you keep it warm. Press the **Cancel** key and remove the inner pan from the main body after cooking is complete. Serve immediately.
- Always makes sure to remove adhering rice. (Top of inner pan, gaskets) It may cause dryness, discoloration, odors, and sticking.
- If the environment is harsh (cold climate or high ambient temperature), eat the rice as soon as possible.

# 10 REHEATING

## How to reheat rice

When reheating rice that is kept warm, the rice temperature becomes hot as just cooked.

### Caution

- When more than half of the inner pan is filled with rice, there is too much rice and it cannot be sufficiently reheated.
- Rice reheated in any of the following conditions becomes dry:
  - Rice that has just been cooked and is hot.
  - The rice quantity is less than the lower limit (5.5-cup rice cooker: 1 cup, 10-cup rice cooker: 2 cups)
  - Rice is reheated three or more times in a row.

**1 Stir and loosen the rice that is kept warm.**

**2 Sprinkle one or two table spoons of water evenly on the rice.**



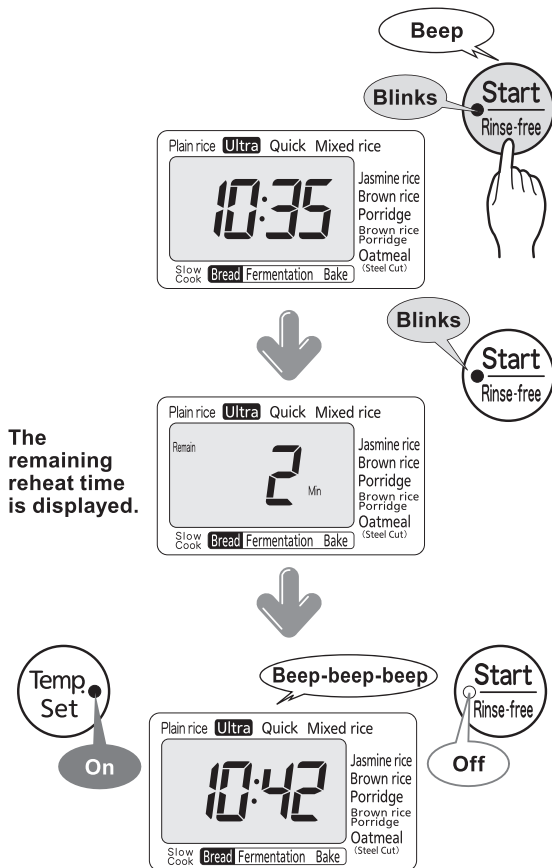
Sprinkling water prevents the rice from getting dry and makes it soft.

**3 Make sure that the Keep warm lamp is on.**



\* Rice cannot reheat unless the Keep warm lamp is on. If the Keep warm lamp is off, press and hold the **Temp.set** key for about 1 second. (See page 26)

**4 Press the **Start/Rinse-free** key.**



\* To cancel reheating, press the **Cancel** key.



When rice is cold (below about 131°F/55°C), IT CANNOT BE REHEATED. In such a case, the rice cooker generates a “beep-beep-beep” alarm, indicating that the rice cannot be reheated.

**5 Stir and loosen reheated rice evenly.**



## How to reheat oatmeal.

### Caution

Consistency of oatmeal may dry in these cases.

- Right after cooking cycle is done or oatmeal is still hot.
- Oatmeal amount below 1 cup for 5.5 cup rice cooker; 2cups for 10 cup rice cooker
- Reheating more than 3 times.

## 1 Mix oatmeal well until consistency becomes even.



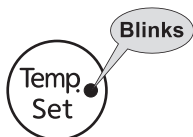
You may able to add milk to the oatmeal and reheat

\* Maximum cooking capacity when reheating the oatmeal with milk.

5.5cup: [Plain Rice] water scale level 5.5.

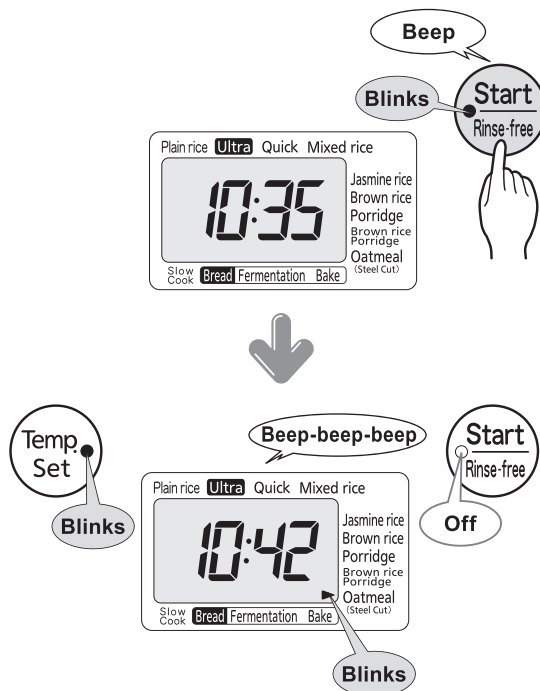
10cup: [Plain Rice] water scale level 8.

## 2 Keep Warm lamp will switch on



\* Pressing the **Cancel** key upon cooking completion will disable the reheating function.

## 3 Press the **Start/Rinse-free** key.



## 4 Mix oatmeal well until consistency becomes even.



# 11

# IF RICE DOES NOT COOK PROPERLY

## Troubleshooting

Symptom		Check point	Quantity of rice, ingredients, millets, or water is not correct.	Wrong menu is selected.	Be sure to press (Cancel) key before unplug power cord from wall socket, otherwise rice cooker will resume the last function.	Burns, rice grains, or water drops are on inside of inner pan, heater plate, or center sensor.	Inner pan is deformed.
Cooked rice	Too hard		●	●		●	●
	Too soft		●	●		●	●
	Not cooked completely		●		●	●	●
	Has hard center		●		●	●	●
	Burned		●	●		●	●
During cooking	Smells like rice bran						
	Steam leaks		●			●	●
	Boils over		●	●		●	●
	Cooking time is too long		●			●	●
Refer to page			14•15•47	17-25	19	15•37-39	-

Symptom		Check point	Power was cut off for an extended period.	Rice was not stirred and loosened properly.	Burned rice or uncooked rice is stuck to the rubber gasket, edge of the inner pan, heating coil, etc.	Rice was not rinsed thoroughly. (excluding Rinse-free rice)	Hot water (over 95°F/35°C) was used to rinse rice or adjust water level.
Cooked rice	Too hard		●	●			●
	Too soft		●	●			●
	Not cooked completely						●
	Has hard center						●
	Burned					●	●
During cooking	Smells like rice bran					●	
	Steam leaks				●		
	Boils over				●	●	
	Cooking time is too long	●			●		
Refer to page			47	19	15•37-39	14•15	14•15

Symptom		Check point	Rice was soaked in water for a long time after rinsing.	The lid is not tightly closed.	Choose the burned rice cooking mode.	Cooked the rice mixed with other ingredients or millets.	Cook immediately after first batch.	Insufficient care.
Cooked rice	Too hard			●		●		●
	Too soft			●		●	●	
	Not cooked completely					●	●	
	Has hard center					●	●	
	Burned		●		●			●
During cooking	Smells like rice bran							
	Steam leaks			●				●
	Boils over					●		●
	Cooking time is too long							
Refer to page			-	15•37-39	17•23-25	14	-	37-39

Symptom		Check point	Quantity of rice, ingredients, or water is not correct.	Burns, rice grains, or water drops are on inside of inner pan, heater plate, or center sensor.	Power was cut off for an extended period.	Rice was not stirred and loosened properly.	Burned rice or uncooked rice is stuck to the rubber gasket, edge of the inner pan, heating coil, etc.
Warm-kept rice	Smells			●	●		●
	Discolored			●		●	●
	Dry	●		●		●	●
	Mushy/Sticky	●		●		●	●
	Reheated rice is dry		●	●			●
Refer to page			14•15•47	15•37-39	47	19	15•37-39

Symptom		Check point	Rice was not rinsed thoroughly. (excluding Rinse-free rice)	Rice was reheated 3 or more times.	Preset time exceeds 12 hours.	"Temp. set" warming for more than 24 hours.	Rice other than polished rice is kept warm.	Rice less than lower limit is kept warm or reheated.
Warm-kept rice	Smells		●		●	●	●	●
	Discolored			●		●	●	●
	Dry			●		●	●	●
	Mushy/Sticky				●			●
	Reheated rice is dry			●				●
Refer to page			14•15	27•28	22•23	26	26	26-28

Symptom		Check point	Small quantity of rice was hollowed out from the center and kept warm.	Cold rice was added.	Rice is kept warm with spatula inside.	Insufficient care.	Just-cooked hot rice was reheated.	Lingering food odors after cooking or making bread were not removed.
Warm-kept rice	Smells			●	●	●		●
	Discolored		●	●	●			
	Dry		●	●	●			
	Mushy/Sticky							
	Reheated rice is dry					●		
Refer to page			26	26	26	37-39	27•28	31•35•39

# 12 SLOW COOKING (“Slow Cook” MENU)

Easy to make these meal option. You can make the following meals very easily. Refer to cooking direction on page 44.

The food is first brought to a near boil, then it is lowered to about 199°F/93°C and left to simmer. The temperature is then lowered even further to about 190°F/88°C and simmering continues. By gradually lowering the heating temperature, the flavors are enhanced. Even after heating for a long period of time, there is no worry about liquids boiling down. This process is ideal for slowly simmering large quantities of food for long periods of time such as stews.

### Menu example

Beef Stew with Vegetables, Oden (Hodgepodge)



For “Beef Stew with Vegetables” or “Oden” recipes, see page 44 of the Menu Guide.

### Caution

- Food other than those described in the Menu Guide may boil over, therefore use with caution.
- Stir foods well to prevent seasonings from settling at the bottom of the inner pan.
- To simmer foods in broth, cool the broth before starting the cooking process.
- To thicken with starch, add the starch at the very end of the cooking process.
- Kneaded foods such as fish sausage and fish paste swell when heated, therefore be careful how much is used.

## Basic cooking procedure

### 1 Prepare the ingredients.

### 2 Add ingredients to the inner pan and cover with the lid.

#### Caution

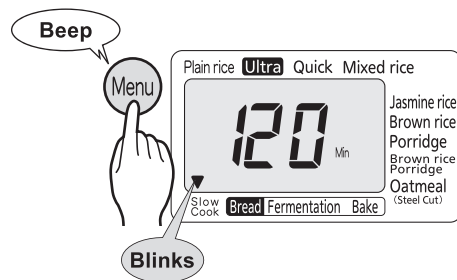
Use the “Plain rice” level marks on the inside of the inner pan as a reference. Using more than the maximum allowed amount (see the table below) can prevent proper boiling or cause foods to boil over. Also, using less than the minimum required amount can cause foods to boil over.

“Plain rice” level marks			
5.5-cup Rice Cooker		10-cup Rice Cooker	
Max.	Min.	Max.	Min.
5.5 or less	2 or more	8 or less	3 or more

### 3 Plug the AC power cord to the AC outlet.

\* In the case of JKJ-G10W and JKJ-G18W, first plug into the appliance. Then, plug into the electrical outlet.

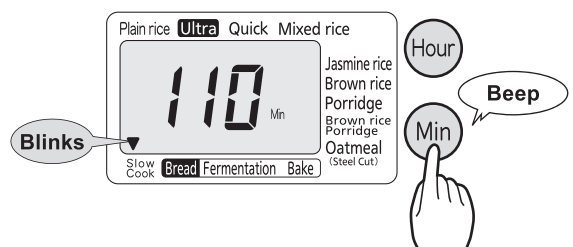
### 4 Press the **Menu** key to select “Slow Cook”.



### 5 Set the cooking time.

Set the cooking time using the **Hour** and **Min** keys. Cooking time can be set in 5-minute intervals from 5 to 180 minutes.

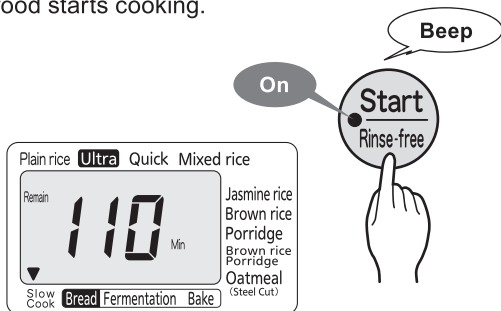
\* Each time the **Hour** key is pressed, the cooking time increases by 5 minutes. Each time the **Min** key is pressed, the cooking time decreases by 5 minutes.



# 12 SLOW COOKING (“Slow Cook”MENU)

## 6 Press the **Start/Rinse-free** key once.

The food starts cooking.

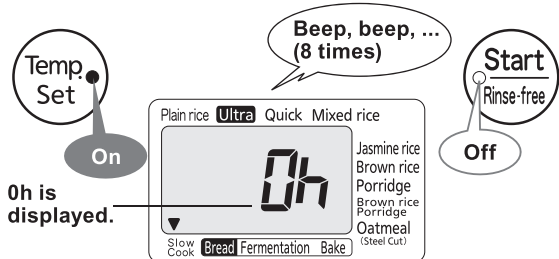


### Caution

Do not open the lid during the cooking cycle.

## 7 Once ready

The Keep warm lamp lights up and “0h” appears on the display.



\* If the food is still not cooked and the Keep warm lamp is lit, press the **(Hour)** key, set the additional cooking time and press the **(Start/Rinse-free)**. (A maximum of 30 minutes extra cooking time can be added.)

### Caution

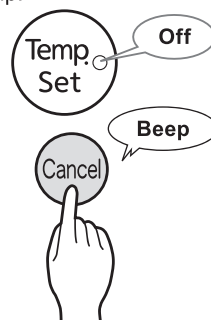
If the food is still not cooked, do not press the **(Cancel)** key to add more cooking time. The Keep warm lamp goes out and the food cannot be cooked further. If pressed by accident, the food can be further cooked as follows:

- (1) Remove the inner pan and set it on a wet kitchen towel.
- (2) Leave the rice cooker lid open for about 10 minutes and cool the rice cooker and the inner pan.
- (3) Set the inner pan back in the rice cooker.
- (4) Cook following step 4 on p. 30.

\* To reheat the food to serving temperature, press the **(Start/Rinse-free)** button while [Keep Warm] light is lit. Remain reheating time appears on the display. When it complete, rice cooker will notify by beeping 3 times. And then [Keep warm] light will lit, remain keep warm time appear on the display.

## When cooking is finished ...

- 1 Press the **(Cancel)** key.  
Pressing the **(Cancel)** key turns off the Keep warm lamp.



- 2 Remove odors as explained on p. 39.

\* If the **(Cancel)** key is not pressed at the end of cooking, warming continues and the warming time is displayed every hour from 1 hour to 6 hours. After 6 hours, the “6” starts flashing.  
\* Some foods lose their taste if warming is allowed to continue.



# 13 Bread Making: "Bread fermentation and Bread baking"

## Caution

Use only dry yeast to leaven the bread.

## Ingredients

(Use ingredients in the listed quantities.)

1.0 L type (2 to 3 servings)	
Enriched flour	7.05 oz/200 g
Dry yeast	0.11 oz/3 g (Slightly less than 1 teaspoon)
Sugar	0.18 oz/5 g (1 1/2 teaspoons)
Salt	0.07 oz/2 g (1/3 teaspoons)
Butter	0.53 oz/15 g
Skim milk	0.28 oz/8 g (1 tablespoon and 1 teaspoon)
Warm water	130 mL (Approx. 86°F/30°C)
1.8 L type (3 to 4 servings)	
Enriched flour	10.58 oz/300 g
Dry yeast	0.16 oz/4.5 g (1 1/2 teaspoons)
Sugar	0.26 oz/7.5 g (3 teaspoons)
Salt	0.11 oz/3 g (1/2 teaspoons)
Butter	0.79 oz/22.5 g
Skim milk	0.42 oz/12 g (2 tablespoonn)
Warm water	200 mL (Approx. 86°F/30°C)

## 1 Put all of the ingredients into a mixing bowl and roll into a ball.

① Sift the enriched flour; soften the butter by warming it up at room temperature.

② Add the enriched flour to a bowl, then add skim milk, sugar and dry yeast in the given order. Add salt in so that it does not directly contact with dry yeast.

③ Add the butter and pour the warm water over the dry yeast.

④ Mix everything together with a wooden spatula, and roll into a ball by hand.



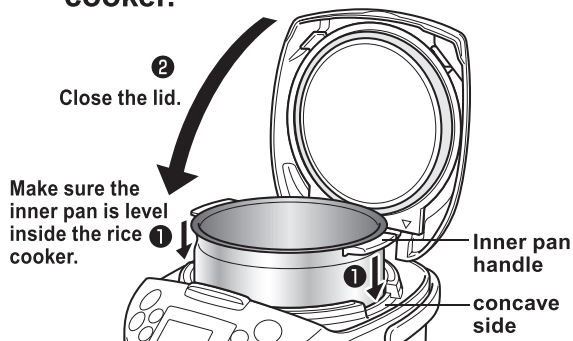
## 2 Place the dough on a counter and knead for about 20 minutes.

Stretch the dough out and fold it over several times. When the dough is smooth on the outside and can be stretched without tearing, it has been sufficiently kneaded.



## 3 Roll the dough into a ball and place in the center of the inner pan.

## 4 Place the inner pan in the rice cooker.

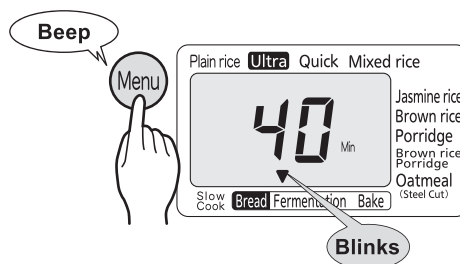


## 5 Plug the AC power cord to the AC outlet.

\* In the case of JKJ-G10W and JKJ-G18W, first plug into the appliance. Then, plug into the electrical outlet.

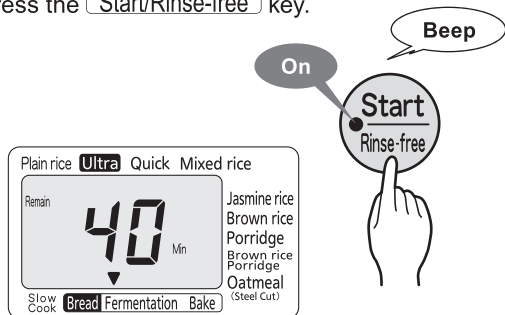
## 6 Leaven for 40 minutes. (First rise)

① Press the **Menu** key to select "Fermentation".



# 13 Bread Making: “Bread fermentation and Bread baking”

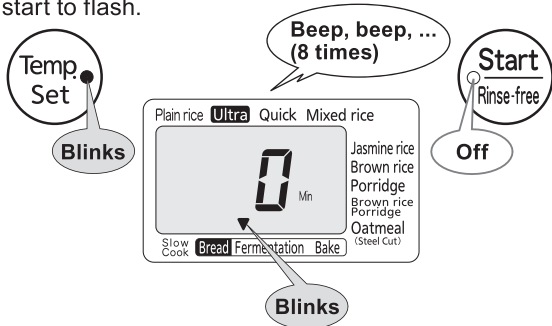
② Press the **Start/Rinse-free** key.



\* To leaven for more or less than 40 minutes, after selecting “Fermentation”, set the leaven time with the **Hour** and **Min** keys, and press the **Start/Rinse-free** key. (Each time the **Hour** key is pressed, the cooking time increases by 5 minutes. Each time the **Min** key is pressed, the cooking time decreases by 5 minutes.)

## 7 After the dough rises the first time

The Keep warm lamp and the “0” on the display start to flash.

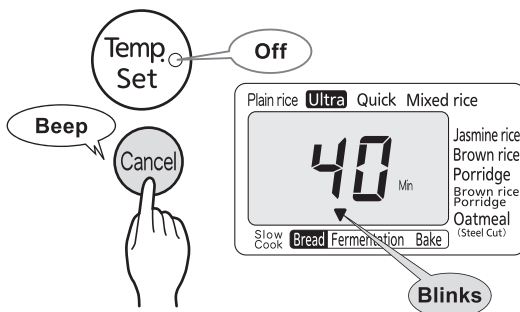


① Open the lid and check that the dough has risen. In the first rise, the dough grows from 2 to 2.5 times its original size. Coat a finger with enriched flour and press the center of the dough. If a hole remains, the first rise is done.

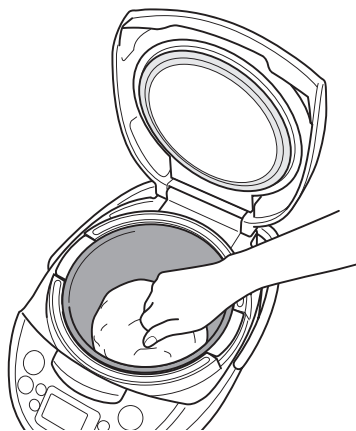


\* If the hole disappears, the dough has not yet risen enough, therefore press the **Hour** key with the **Keep warm lamp flashing**, set additional rise time and press the **Start/Rinse-free** key. (A maximum of 15 minutes extra rise time can be added.)

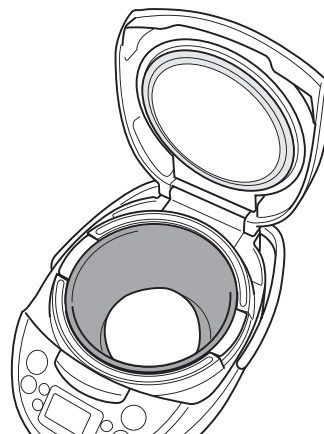
② Press the **Cancel** key.



## 8 Gently press on the dough to release any trapped gas.



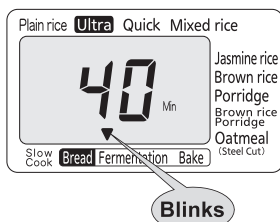
## 9 Roll the dough back into a neatly shaped ball, place in the center of the inner pan, and close the lid.



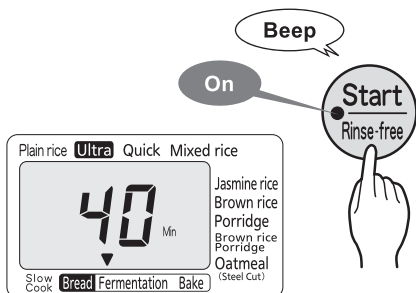
When the second rise is done, the dough will have grown from 1.5 to 2 times in size, therefore remember this size.

## 10 Leaven for 40 minutes. (Second rise)

- 1 Select "Fermentation" and check that the display reads 40 minutes.

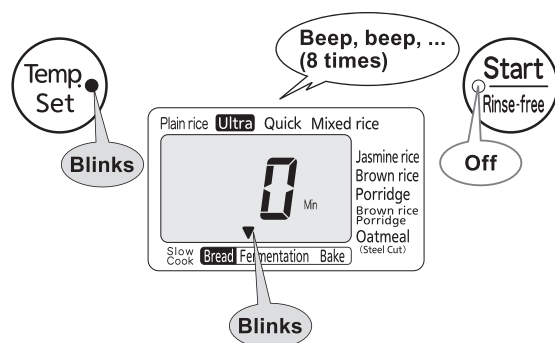


- 2 Press the **Start/Rinse-free** key.

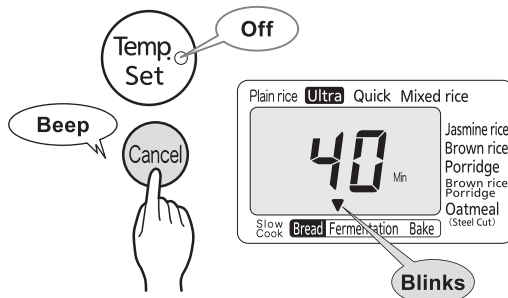


## 11 After the dough rises a second time

The Keep warm lamp and the "0" on the display start flashing.

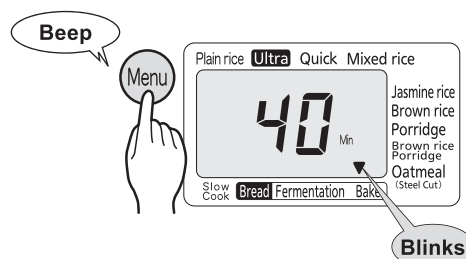


- 1 Open the lid and check that the dough has grown from 1.5 to 2 times after releasing the gas as explained in step 9.
- 2 Close the lid and press the Cancel key.

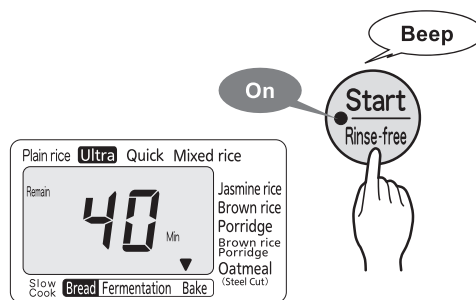


## 12 Bake the dough for 40 minutes.

- 1 Press the **Menu** key to select "Bake".



- 2 Press the **Start/Rinse-free** key.

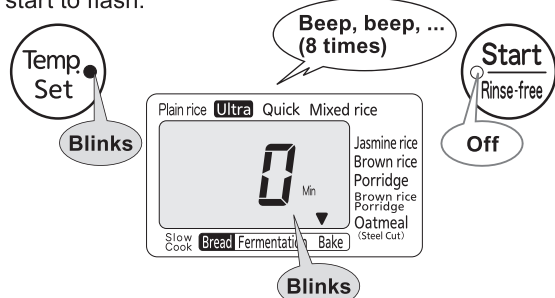


\* To bake for more or less than 40 minutes, after selecting "Bake", set the bake time with the **Hour** and **Min** keys, and press the **Start/Rinse-free** key. (Each time the **Hour** key is pressed, the cooking time increases by 1 minute. Each time the **Min** key is pressed, the cooking time decreases by 1 minute.)

# 13 Bread Making: "Bread fermentation and Bread baking"

## 13 When the bread is done ...

The Keep warm lamp and the "0" on the display start to flash.



- 1 Open the lid and poke the center of the bread with a bamboo skewer.

(If the bamboo skewer comes out clean, it is baked on the inside.)

\* If dough sticks to the bamboo skewer, press the **Hour** key, set the additional bake time and press the **Start/Rinse-free** key. (A maximum of 15 minutes extra baking time can be added.)

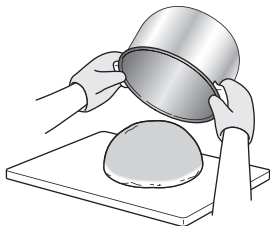
### Caution

Do not press the **Cancel** key to darken the bread crust.

The Keep warm lamp goes out and the bread cannot be baked further. If pressed by accident, the bread can resume baking as follows:

- (1) Remove the inner pan and set it on a wet kitchen towel.
- (2) Leave the rice cooker lid open for about 10 minutes and cool the rice cooker and the inner pan.
- (3) Set the inner pan back in the rice cooker.
- (4) Select "Bake", set the additional bake time and bake the bread.

- 2 Remove the inner pan, turn it over, and take out the bread.



### Caution

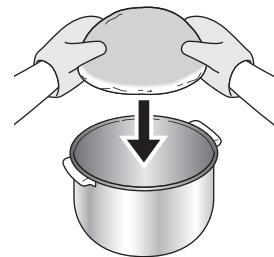
- Wear oven mitts when removing the inner pan. Be careful not to touch it with bare hands. The inner pan is hot and may cause burn.
- Take the bread out as soon as it is done. If left in the rice cooker, condensation on the inner lid will drip onto it.

## 14 To darken the crust, turn the bread over and bake for 10 more minutes.

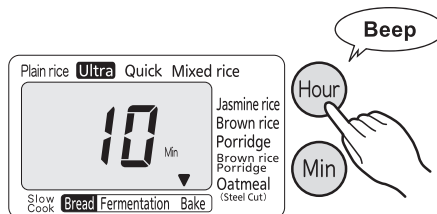
- 1 Face the unbaked side of the bread downward when placing it in the inner pan.

### Caution

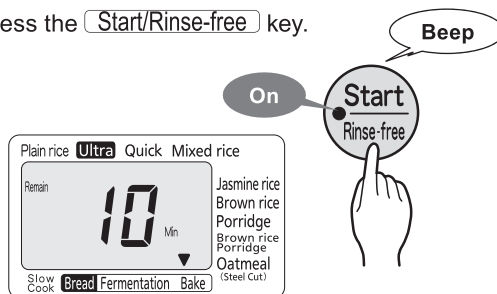
Wear oven mitts. Be careful not to touch it with bare hands. The bread is hot and may cause burns.



- 2 Set the inner pan back in the rice cooker.
- 3 Press the **Hour** key with the Keep warm lamp flashing, and set the bake time to 10 minutes.



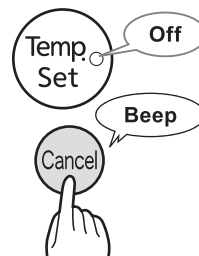
- 3 Press the **Start/Rinse-free** key.



\* When done, take the bread out as explained in step 13.

## When the bread is done ...

- 1 Press the **Cancel** key.



- 2 Remove odors as explained on p.39.

# 14

## IF FOODS OR BREADS DO NOT COOK PROPERLY

Check the following for improperly cooked foods, leavened bread, or baked bread.

Symptom		Check point	The wrong ingredients or proportions were used.	More ingredients were added than the maximum amount allowed.	Less ingredients were added than the minimum amount required.	Ingredients were not kneaded well.	The wrong leaven time was set.	The dough did not rise enough. *1
Slow Cook menu	Does not boil		•	•				
	Boils over		•		•			
	Boils down		•					
Bread fermentation & Bread baking menu	Leavened dough	Does not rise	•			•	•	•
		Did not rise enough	•				•	
		Rose too much	•				•	
	Baked bread	Is sticky	•			•		
		Small and hard	•			•	•	•
		Coarse grain and dry	•				•	
		Inside is sticky (Bread is uncooked.)	•			•		
		Sticks to inner lid (Rose too much.)	•					
		Burnt	•					
		Does not brown on outside						
		Smells					•	
		Wrinkled						
		Sticky on sides						
Uneven browning on outside								
Refer to page			30•32	30	30	32	32-34	32-34

Symptom		Check point	The dough rose too much. *2	The dough was not leavened immediately. (It was placed in a refrigerator. The temperature was lowered.)	Cooking time or bake time was too short.	Cooking time or bake time was too long.	Only one side was baked.	The bread was left in the rice cooker when done rather than taken out immediately.
Slow Cook menu	Does not boil				•			
	Boils over							
	Boils down					•		
Bread fermentation & Bread baking menu	Leavened dough	Does not rise		•				
		Did not rise enough	•					
		Rose too much	•					
	Baked bread	Is sticky	•					
		Small and hard						
		Coarse grain and dry	•					
		Inside is sticky (Bread is uncooked.)			•			
		Sticks to inner lid (Rose too much.)	•					
		Burnt				•		
		Does not brown on outside			•			
		Smells	•					
		Wrinkled						•
		Sticky on sides						
Uneven browning on outside								
Refer to page			32-34	–	30•31•34•35	30•31•34•35	35	35

Symptom		Check point	Burns, rice grains, or water drops are on inside of inner pan, heater plate, or center sensor.	Inner pan is deformed.	Burned rice or uncooked rice is stuck to the rubber gasket, edge of the inner pan, heating coil, etc.	The lid is not tightly closed.	Power was lost during use.	
Slow Cook menu	Does not boil				•	•	•	
	Boils over							
	Boils down							
Bread fermentation & Bread baking menu	Leavened dough	Does not rise				•	•	
		Did not rise enough				•		
		Rose too much					•	
	Baked bread	Is sticky						•
		Small and hard						
		Coarse grain and dry						
		Inside is sticky (Bread is uncooked.)			•		•	•
		Sticks to inner lid (Rose too much.)						
		Burnt	•	•				
		Does not brown on outside			•		•	•
		Smells						
		Wrinkled						•
		Sticky on sides			•			
Uneven browning on outside								
Refer to page			15•37-39	–	15•37-39	15•37-39	47	

\*1 Dough does not rise enough if the temperature of the dough is low, if the wrong ingredients or proportions are used, or if leaven time is too short.

\*2 Dough rises too much if the temperature of the dough is high, if the wrong ingredients or proportions are used, or if leaven time is too long.

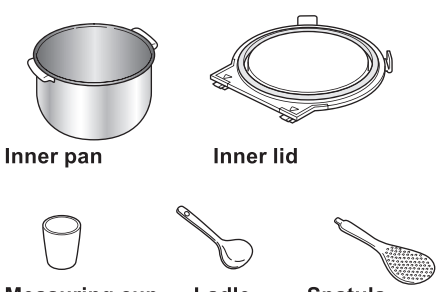
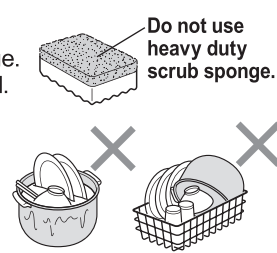
# 15 CLEANING AND MAINTENANCE

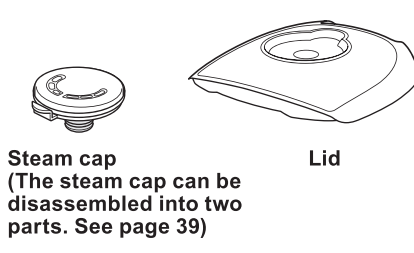
Any other servicing should be performed by an authorized service representative.

- Clean the rice cooker the same day it is used to maintain cleanliness. Thoroughly clean the rice cooker regularly.
- Food odors can linger after rice cooking or baking bread, therefore remove odors the same day after using the rice cooker. (See page 39)

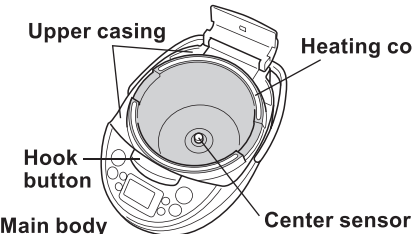
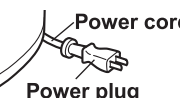
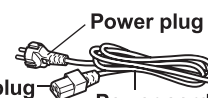
- ◆ Unplug the power cord and allow the rice cooker to cool down before cleaning.
- ◆ Use kitchen detergent (for tableware and kitchen utensils) only. ◆ Use a soft sponge or cloth.

## Parts to wash after every use

 <p>Inner pan</p> <p>Inner lid</p> <p>Measuring cup</p> <p>Ladle</p> <p>Spatula</p>	<ol style="list-style-type: none"> <li>1 Wash with water or lukewarm water using a soft sponge.</li> <li>2 Wipe water with a dry cloth and completely dry the components.</li> </ol> <p><b>Caution</b></p> <ul style="list-style-type: none"> <li>• Do not use heavy duty scrub sponge. Non-stick coating may be damaged.</li> <li>• Do not put dishes in the inner pan and use the pan as a dishpan. Also, do not put the inner pan on a dish rack to dry the pan. Doing so will cause blistering or removal of the fluorocarbon resin on the surface of the inner pan.</li> </ul>  <p>Do not use heavy duty scrub sponge.</p>
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 <p>Steam cap (The steam cap can be disassembled into two parts. See page 39)</p> <p>Lid</p>	<p>These parts can be washed under running water.</p> <ol style="list-style-type: none"> <li>1 Wash with water or lukewarm water using a soft sponge.</li> <li>2 Wipe water with a dry cloth and completely dry the components.</li> </ol> <p><b>Caution</b></p> <ul style="list-style-type: none"> <li>• Do not wash parts in the following manners as it can cause deformations: <ul style="list-style-type: none"> <li>• Washing in hot water</li> <li>• Soaking</li> </ul> </li> <li>• Washing the hot inner pan immediately after cooking rice</li> <li>• Always wash the steam cap after cooking millet (amaranths, etc.). The cap may clog and prevent the lid from opening, resulting in improperly cooked foods.</li> </ul>
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## Parts to wash when dirty

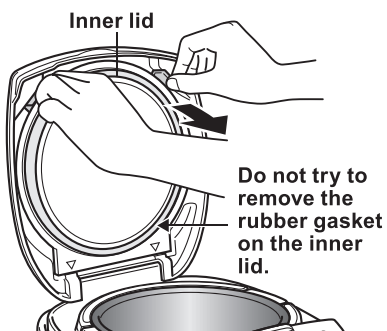
 <p>Upper casing</p> <p>Heating coil</p> <p>Hook button</p> <p>Main body</p> <p>Center sensor</p>	<ul style="list-style-type: none"> <li>• Wipe the outer and inner surfaces with a damp cloth.</li> <li>• Wipe the power plug (rice cooker plug) and power cord with a dry cloth.</li> <li>• Remove any burnt rice from the heating coil or the center sensor.</li> <li>* If dust is hard to remove, apply commercially available sandpaper (around #320), and wipe it off with a damp cloth.</li> <li>• Remove any burned rice, uncooked rice, or other matter from the upper casing and around the hook button.</li> </ul>
<p>JKJ-G10U• JKJ-G18U</p>  <p>Power cord</p> <p>Power plug</p>	<p>JKJ-G10W• JKJ-G18W</p>  <p>Power plug</p> <p>plug</p> <p>Power cord</p> <p><b>Caution</b></p> <p>Do not allow water to come into contact with the mechanism inside the body.</p>

- Caution**
- After washing the inner lid, check that the rubber gasket is not displaced. If displaced, reattach it. (See page 38.)
  - Always keep the inner pan, the lid, and the inner lid clean to prevent corrosion and odors.
  - To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning.
  - Use kitchen detergent (for tableware and kitchen utensils) only. Do not use thinner, cleanser, bleach, disposable cloths, wire wool, or plastic kitchen sponges.
  - Remove the components and then wash them.
  - After washing the lid or the steam cap, immediately wipe it off with a dry cloth. Otherwise, waterdrop stains will remain on it.
  - Do not use a dishwasher or a dryer. This may cause deformations.

## Detaching and installing the inner lid

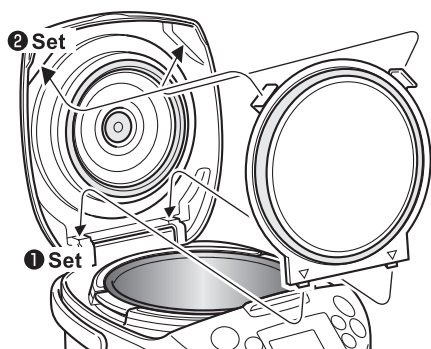
### ■ Pull toward yourself to detach the inner lid.

Push down and pull on the inner lid lever to detach.



### ■ Installing the inner lid

Set the inner lid securely in the lid as shown in the figure below.



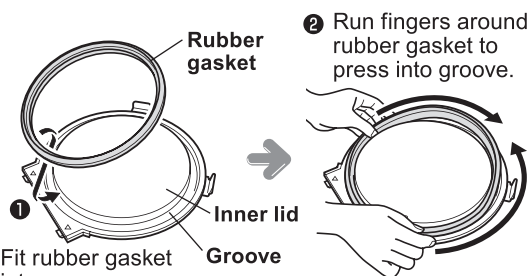
#### Caution

A properly installed rubber gasket is essential to cooking rice properly. Always ensure that the rubber gasket is not off from the inner lid. If the rubber gasket is displaced, carefully pull the ring and rubber gasket to remove them, and reinstall them following the procedure described on the right.



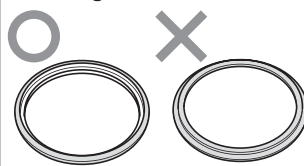
#### Caution

Check that the rubber gasket is not displaced. If displaced, reattach it. When mounting the inner lid, ensure that the inner lid sealing ring contacts the inner side of the inner lid edge (see the illustration below).

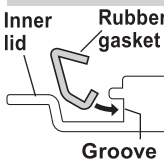


Fit rubber gasket into groove.

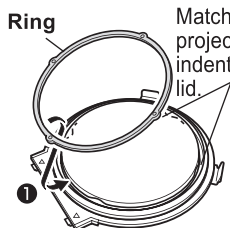
#### Rubber gasket orientation



#### Cross-section

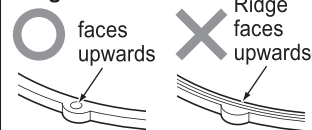


Match projection to indent on inner lid.

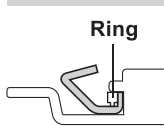


Fit rubber gasket into groove.

#### Ring orientation



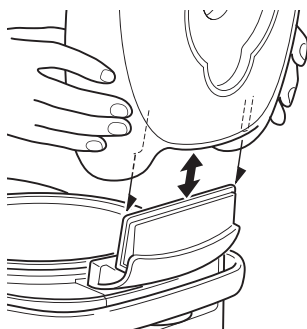
#### Cross-section



## Removing and attaching the Lid

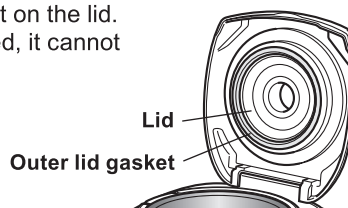
To remove the Lid, open fully and pull it upwards.

\* To attach, insert the lid from on top.



#### Caution

Do not try to remove the Rubber gasket on the lid. Once detached, it cannot be reattached

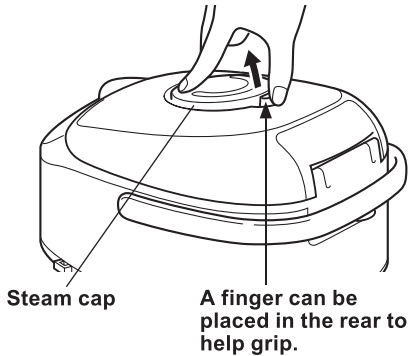


# 15 CLEANING AND MAINTENANCE

## Removing and attaching the Steam cap

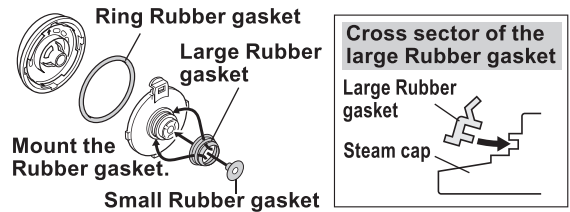
Insert a finger into the hole and lift the cap upwards.

\* To attach, push the cap down.



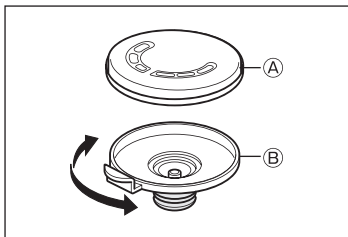
### Caution

- If the gasket on the Steam cap becomes loose, mount it tightly in the right direction.
- Do not use the rice cooker without the Rubber gaskets properly set. Otherwise steam may escape and the rice may not cook properly.



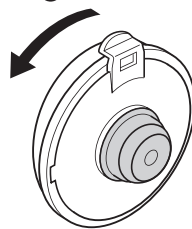
## Removing and attaching the Steam cap

The steam cap can be disassembled into (A) and (B) as shown below

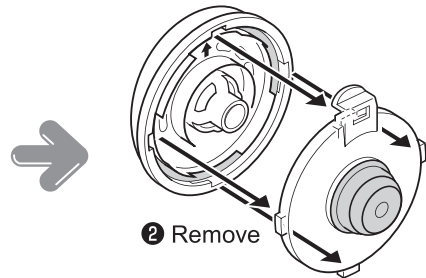


<To remove>

① Loosen

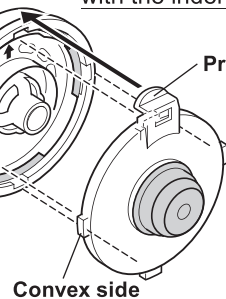
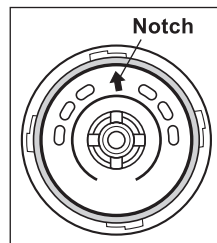


② Remove

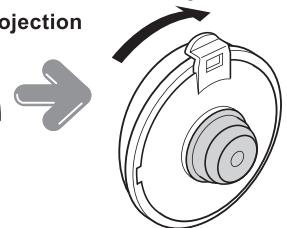


<To attach>

① Engage the projection with the indentation.

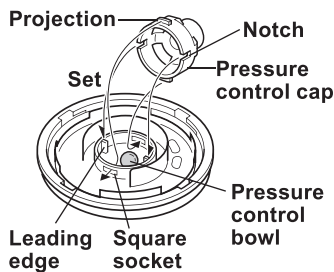


② Tighten



### Caution

If the pressure control cap and bowl become separated or displaced, reassemble them. Unless properly set, foods may not cook properly.



## How to Deodorize (When the rice cooker has odors)

① Pour hot water into the inner pan until 3/4 full. Keep it warm for a couple of hours in the normal warming mode.



After cooking foods, baking breads, or if the odors are bothersome, adding a little citric acid (approx. 0.71 oz/20 g) to hot water removes odors better.

\* Some odors cannot be removed entirely. If odors cannot be removed entirely, contact the store where the rice cooker was purchased.

② Wash the inner pan, the inner lid, and the steam cap with kitchen detergent, then fully rinse with water.

③ Dry the rice cooker body and all other parts in a well-ventilated location.



# 16 TROUBLESHOOTING

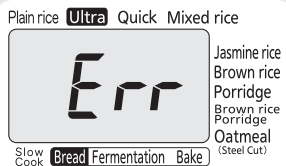
Check the following before requesting repair service. If the problem persists, contact the store where the rice cooker was purchased.

Symptom	Check point	Action	See page
Rice has not cooked by the preset time.	Does the display show current time?	Correctly set the current time.	47
	See "Cooking time is too long" on page 29		
Impossible to set the timer.	Does the display show current time?	Correctly set the current time.	47
	Does "0:00" blink?	Correctly set the current time.	47
	Did you select [Quick], [Mixed rice], [Slow Cook], or the[Bread] menu?	[Quick], [Mixed rice], [Slow Cook], or [Bread]cannot be cooked using the timer.	22• 23
	Was an inapplicable time set?	Set time suitable to timer - controlled cooking.	
Impossible to set the soak timer.	Did you select [Quick], [Mixed rice], [Slow Cook], or the[Bread] menu?	[Quick], [Mixed rice], [Slow Cook], or [Bread]cannot be cooked using the timer.	24• 25
Display unit blurs.	Are burns and rice grains stuck to the gasket or brim of the inner pan?	Remove them entirely.	15• 37   39
	Is the outer surface of the inner pan wet?	Wipe the wet surface with a dry cloth.	
Impossible to reheat.	There is a "beeping alarm" when the <input type="button" value="Start/Rinse-free"/> key is pressed.	Rice is cold. Rice of below about 131° F/55°C cannot be reheated.	27-28
	Is the Keep warm lamp off?	Press the <input type="button" value="Temp.Set"/> key, then press the <input type="button" value="Start/Rinse-free"/> key.	
Sound is heard during cooking, steaming, warming or reheating rice.	Humming	Fan rotating sound. This is not a defect.	12
	Buzzing or twittering	IH operation sound. This is not a defect.	
	A noise quite different from the above is heard.	Contact the store where the rice cooker was purchased.	-
There is a "beeping alarm" when the <input type="button" value="Start/Rinse-free"/> or <input type="button" value="Temp.Set"/> key are pressed.	Is the inner pan correctly set?	Correctly set the inner pan.	15
There is a "beeping alarm" when presetting time for timer or soak timer cooking.	The beeps are generated if no keys are pressed with in 30 seconds after the <input type="button" value="Timer"/> key is pressed.	Set time immediately after pressing the Timer key.	22   26
Water or rice has entered the rice cooker body.	Water or rice may cause problems. Contact the store where the rice cooker was purchased.		-
Pressing the <input type="button" value="Hour"/> or <input type="button" value="Min"/> keys does not go to the time setting mode.	The time setting mode cannot be done during cooking, warm keeping, timer setting, or reheating.		47

# 16 TROUBLESHOOTING

Symptom	Check point	Action	See page
The Keep warm lamp blinks.	Did you select the "Porridge", "Brown rice porridge", "Oatmeal" or "Bread" Menu?	The texture of porridge and oatmeal gradually change after cooking. Therefore we recommend that you serve immediately.	19•35
When [Hour] key is pressed during the warming mode, "24" blinks.	Was the "Keep Warm" turned on for more than 24 hours?	If the "Keep Warm" time exceeds 24 hours, "24" starts blinking.	26
The stored current time, preset time, and elapsed warm keeping time are lost when the power plug (or the rice cooker plug) is pulled out.	Does "0:00" blink when the power plug (and the rice cooker plug) is (are) inserted?	The lithium batter is empty. Contact the store where the rice cooker was purchased for repair.	12
The lid does not open or it opens during cooking.☆	Be sure to remove rice grain on the upper casing, heating coil, and inner lid gasket and hook button.	Clean the rice cooker.	15•37 •38
Pressing a key causes no reaction in the rice cooker.	JKJ-G10U JKJ-G18U	Is the AC cord plugged into the AC outlet?	5•15
	JKJ-G10W JKJ-G18W	Are the power plug and the rice cooker plug properly inserted into the AC outlet and the rice cooker receptacle respectively?	
		Is the Keep warm lamp on?	Press the [Cancel] key to cancel warm keeping. Then, retry operation.
Sparks fly from plug	Inserting the power plug into wall socket sometimes may cause a small electric spark.		–
Smells of resin.	Is this the first time that the rice cooker is being used? Such smells will vanish as the rice cooker gets used.		–
Plastic parts have stripes or waves.	Such stripes and waves are produced when forming resin. They cause no harm and do not affect the use of the rice cooker.		–

## If these indications appear

Display	Action	See page
<p>"Err" appears and a long lasting or repeated beep sound is heard.</p> 	<p>If the rice cooker is placed on a carpet or other soft surface, or used where the surrounding temperature is high, the air intake or steam vent can be blocked, causing the temperature inside to rise. In this case, the rice cooker does not respond to key operations. Therefore, do the following:</p> <ol style="list-style-type: none"> <li>Unplug the cord.</li> <li>Move the rice cooker to where the air intake and steam vent are not blocked and the surrounding temperature is low.</li> <li>Plug the cord into an electrical outlet and operate the keys.</li> </ol> <p>* If the rice cooker still does not work, there is something wrong with it. Unplug the AC cord from the outlet and contact the place of purchase for servicing.</p>	8

### About plastic parts

\* Plastic parts that come into contact with heat or steam will deteriorate over time. If this occurs, contact the store where the rice cooker was purchased or the Customer Service listed on the back of these instructions.

# Menu Guide

- This Menu Guide uses a 0.18 L measuring cup (included).
- A tablespoon is 15 mL.
- A teaspoon is 5 mL.
- \* It is not necessary to rinse rinse-free rice.
- \* Select a "rinse-free rice to make "Sushi rice with toppings" or "Rice with chicken and vegetables".

Plump freshly cooked rice with seasonal vegetables

Plain rice  
Menu

## Sushi rice with toppings



### Ingredients (4 servings)

- Sushi rice  
(3 cups rice, 1 square x 9 cm<sup>2</sup> kelp, 1 1/2 tablespoons sake)
- Seasoned vinegar  
(4 1/2 tablespoons vinegar, 4 1/2 tablespoons sugar, 2 teaspoons salt)
- Sauce (For mixing with rice)  
(1/2 root burdock, 1.06 oz/30 g carrot, 0.71 oz/20 g dried fish fry, Broth [1 cup stock, 1 tablespoon soy sauce, 1 1/2 tablespoons sugar], 1 whole grilled conger eel)
- Vegetables (For garnish)  
8 small prawn, 4 small dried shiitake mushrooms  
Dried shiitake mushroom broth (1 cup water, 1/2 cup broth, 1 tablespoon soy sauce, 1 1/2 tablespoons sugar)  
1.41 oz/40 g thinly sliced lotus root  
Sweet vinegar for lotus root (1/4 cup vinegar, 1 1/2 tablespoons sugar, 1/2 tablespoon salt)  
Egg strips (2 eggs, 1/3 teaspoon sugar, Pinch salt)
- Other  
8 buds (Rape blossom, Boiled bamboo shoot, Pickled ginger, etc.)



Simmer the sauce separately and let cool in the pot.



Reduce the sauce to a good consistency and stir into the rice to thicken.

### How to make

- 1 Rinse the rice in the inner pan, and add sake and water up to the third "Plain rice" level mark. Top with the kelp and cook using the "Plain rice" program.
- 2 Mix the vinegar, sugar, and salt in a bowl to make the seasoned vinegar.
- 3 Transfer the cooked rice to a mixing bowl and sprinkle with the seasoned vinegar made in step 2. Mix with a spatula and fan to cool.
- 4 Shave the burdock and dice the carrot into 1.57 inch/4 cm pieces, and boil the sauce. Once boiled, add the dried fish fry and bring to a boil. Cool and drain.

- 5 Split the grilled conger eel down the middle and dice into 0.19 inch/5 mm bites. Reconstitute the shiitake mushrooms and boil in broth.
- 6 Gut the prawns, boil in salted water, and remove the shells.
- 7 Season, whisk, and fry the eggs in a thin layer, then cut into strips. Prepare garnish (slightly season and boil bamboo shoots, etc.)
- 8 Peel and boil the lotus root, then drain and soak in sweet vinegar.
- 9 Mix 4 and 5 into the sushi rice, and separate into bowls. Garnish with 6, 7, 8, buds, and pickled ginger.

Note

- Wipe the kelp with a semi-wet kitchen towel .
- Dampen the mixing bowl with water containing some vinegar.
- Do not directly add vinegar to the rice in the inner pan.

A delicate balance of toppings and rice

Mixed rice  
Menu

## Rice with chicken and vegetables

Okoge  
Menu



### Ingredients (4 servings)

- 3 cups rice
- 1 square x 3.88 in<sup>2</sup>/25 cm<sup>2</sup> kelp
- Seasoning (2 tablespoons soy sauce, 2 tablespoons sake, 1/2 teaspoon salt)
- 2.82 oz/80 g chicken thigh
- 1/2 block deep-fried tofu
- 1.76 oz/50 g carrot
- 1/2 root burdock
- 1/4 block konyaku
- 2 dried shiitake mushrooms
- 8 peas
- To taste sake, soy sauce, salt, vinegar
- Small amount shredded laver

### How to make

- 1 Dice the chicken into 0.39 inch/1 cm cubes and sprinkle with sake, soy sauce, etc.
- 2 Drain the excess oil from the deep-fried tofu, cut in half lengthwise, then slice into strips.
- 3 Peel the carrots and dice to a length of 1.18 inch/3 cm.
- 4 Scrape the skin off the burdock using the back edge of a knife, shave and soak in water with vinegar.
- 5 Boil the konyaku for 4 or 5 minutes in water, rinse with water and dice like the carrots.

- 6 Soak the dried shiitake mushrooms in water until soft, cut off the hard part of the stems and dice.
- 7 Pull the strings off the peas and blanch the peas in salted water. Transfer to ice water to stop the cooking, then dice.
- 8 Rinse the rice in the inner pan, season, add water to the third "Ultra" level mark, and mix well. Cover with the kelp and toppings, except the peas, and cook using the "Mixed rice" or "Mixed rice (Okoge)" program.
- 9 Once cooked, take out the kelp and mix in the peas. Serve in a bowl topped with shredded laver.

Note

- Reduce the amount of water to account for the toppings.
- Keep the initially added toppings to about 45% or less of the amount of rice. If there is too much topping, the rice may not cook properly. (2.47oz/70 g or less per cup)

## Mixed rice Menu **Taiwanese-style Glutinous Rice**



### Ingredients (4 to 6 servings)

- 3 cups sweet rice (must soak in water for 3 hours, and drain it)
- ½ lb ground pork
- 8 oz finely chopped pork skin
- 3 tablespoons small dried shrimp (Soak in water before use, and drain it)
- 4 oz dried squid (soak in water till soft, and drain it then julienne)
- 1 cup crisp fried onions/ shallots
- 6 pieces dried shiitake mushrooms (soak in water till soft, and drain it then julienne)
- 3 tablespoons vegetable oil
- 1 tablespoon sesame oil
- 2 tablespoons rice wine
- 4 tablespoons soy sauce
- 4 tablespoons soy sauce paste
- ½ teaspoon sugar
- White pepper powder
- Chopped fresh cilantro (garnish)

### How to make

On a large skillet, saute pork skin, dried shrimps, dried squid, mushrooms with 2 tbsp of vegetable oil, then add fried onions, ground pork until done, then add sesame oil, rice wine, sugar, white pepper powder, 2 tbsp of soy sauce, and 2 tbsp of soy sauce paste. On the inner pan, add rice and water up to level 3 mark of "Sweet rice" column scale, then add 2 tbsp of soy sauce, 2 tbsp of soy sauce paste, and mix it altogether. Then add only half amount of sauteed ingredients evenly on top of the rice (do not mix). Select "Sweet rice" menu, then press **(Start/Rinse-free)**. Once is done, add the rest of sauteed ingredients, mixed evenly and serve it hot with cilantro as garnish.

Mixed rice Menu

## **Coconut Sticky Rice with Fresh Mangoes and ice cream**

### Ingredients(3 to 6 servings) \*\*twice amount of ingredients for 1.8L type

- 1 cup sweet rice (sticky rice) must soak 3hours prior to cooking
- 10oz (295mL) coconut milk
- 4 tablespoons of sugar
- 1 ripe diced mango chilled
- Coconut ice cream (a la mode)



### How to make

Wash the sweet rice in the inner pan, drain it, then add water up to level 1 mark of "Sweet rice" column scale of the inner pan. Place the inner pan on the rice cooker, select "Sweet rice" menu then press **(Start/Rinse-free)**. On the separate pan, warm up coconut milk and sugar, then add the cooked sweet rice and mix it evenly. Serve the sweet rice hot with coconut ice cream (or sorbet a la mode) and add diced chilled mango on top.

Porridge Menu

## **Porridge with Beef and Potato**

### Ingredients (2 to 3 servings)

- 1 cup white rice short grain
- 15oz (443 mL) chicken broth
- 1/4 lbs of ground beef
- 1 small potato or 1 red potato, diced
- 1 finely chopped garlic or a pinch of garlic salt
- 1 green onion finely chopped
- Salt and pepper
- Water (if broth not enough)



### How to make

Wash the rice then add chicken broth up to level 1 mark of "Porridge" Column scale of the inner pan; add the rest with water if not enough to fill to the level. Add ground beef, diced potatoes, garlic, salt and pepper. Do not mix the ingredients before cooking. Select "Porridge" menu and press **(Start/Rinse-free)**. Once is done, mix and serve by adding green onions as garnish.

Calcium-rich healthy food

Brown rice Menu

## **Brown rice mixed with riedd sardine**

### Ingredients (4 servings)

- 3 cups brown rice
- 1.06 oz/30 g dried sardine
- 0.35 oz/10 g salted kelp
- 2 tablespoons sake
- 2 teaspoons soy sauce



### ■How to make

- 1 Rinse the brown rice in the inner pan, season, add water up to the third "Brown rice" level mark and mix.
- 2 Cut off the heads and gut the riced sardines, lay the meat over the brown rice and cook the rice using the "Brown rice" program.
- 3 When the rice is done, add the salted kelp and gently mix.

### Note

- Soaking brown rice in water for 1 or 2 hours makes it fluffier.
- If excessively seasoned with soy sauce, mirin, or other spice, the rice may not cook properly.

### Slow Cook Menu

Delicious meals made easy with

「炊きたて」

Easy-to-make authentic dishes that bring out the flavor of ingredients.

### Note

- Stir foods well to prevent seasonings from settling to the bottom of the inner pan.
- To simmer foods in broth, cool the broth before starting the cooking process.
- To thicken with starch, add the starch at the very end of the cooking process.
- Kneaded foods such as fish sausage and fish paste swell when heated, therefore be careful how much is used.
- Remove cooking odors after cooking. (See "How to Deodorize" on p. 39.)
- If the food is not cooked, do not press the **Cancel** key to further cook the food. The Keep warm lamp goes out and the food cannot be cooked further. (If pressed by accident, remove the inner pan and set it on a wet kitchen towel, leave the rice cooker lid open for about 10 minutes and cool the rice cooker and the inner pan. Then, set the inner pan back in the rice cooker and start cooking again.)

Under "Slow Cook", the food is first brought to a near boil, then it is lowered to about 199°F/93°C and left to simmer. The temperature is then lowered even further to about 190°F/88°C and simmering continues. By gradually lowering the heat, flavors seep in well. Even after heating for a long period of time, there is no worry about liquids boiling down.

This process is ideal for slowly simmering large quantities of food for long periods of time such as stew or oden (hodgepodge)!



### Tip:

With stewed foods, flavors seep in better if the food is first heated and then kept warm for a while.

## Oden (Hodgepodge)



### ■ Ingredients (4 servings)

	1.0 L type (3 servings)	1.8 L type (4 servings)
Japanese radish	5.30 oz/150 g	7.05 oz/200 g
Potato	3 small	4 small
Taro	3	4
Fried tofu	1 ½	2
Fish sausage	1 ½	2
Fried bean curd mixed with vegetables	3 small	4 small
Konnyaku	1/2 block	1/2 block
Boiled octopus	3	4
Boiled egg	3	4
Broth	Stock	3 cups
	Mirin	2 ½ tablespoons
	Soy sauce	2 ½ tablespoons
		3 tablespoons

### ■How to make

- 1 Peel the Japanese radish deeply, cut into 1.00 inch/2.5 cm rounds, and boil in the water left over after rinsing the rice. Drain then soak in room temperature water. Parboil the taros separately in the same way. Peel the potatoes and soak in water.
- 2 Cut the legs off the boiled octopus. Rinse the fried tofu and fried bean curd mixed with vegetables in hot water to remove excess oil. Cut the konnyaku into triangles and blanch.
- 3 Peel the boiled eggs. Cut the fish sausage diagonally into equal halves.
- 4 Add the ingredients and broth to the inner pan and heat for 120 minutes using the "Slow Cook" program.

### Slow Cook Menu

## Beef Stew with Vegetables

### ■Ingredients (4 to 5 servings)

- 1lb short rib beef cut in cubes
- 1 medium sweet onion cut in big dices
- 2 medium carrots cut in big dices
- 4 red potatoes cut in big dices
- 6 tablespoons Chinese black bean garlic sauce
- 1 tablespoon Worcestershire sauce
- 3 fl.oz water



### ■How to make

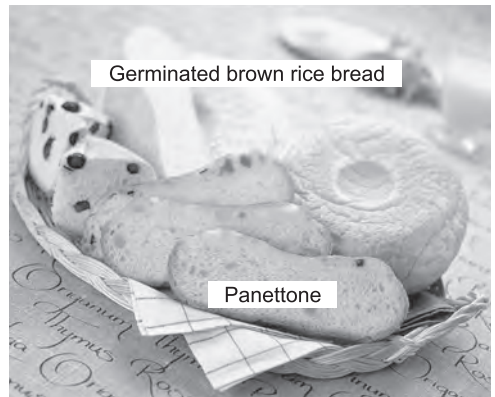
Put short ribs, carrots, potatoes, and sweet onions at the last in the inner pan, and add sauces and water, then select "Slow Cook" menu and press **Start/Rinse-free** to stew it for 3 hours. At the time left 90 minutes, open the cooker (don't press cancel), and stir it.



## Delicious fresh baked bread

\* The following table gives the largest bread of each type that can be made at a time. To make the maximum amount of bread in the 1.8 L type, use 1.5 times more of each ingredient.

Type of bread	Max	
	1.0 L type	1.8 L type
Raisin and walnut bread	Enriched flour 7.05 oz/200g	Enriched flour 10.58 oz/300 g
Germinated brown rice bread		
Panettone	Enriched flour 6.35 oz/180g	Enriched flour 9.53 oz/270 g
Melon-shaped bread	Enriched flour 5.29 oz/150g	Enriched flour 7.94 oz/225 g



Germinated brown rice bread

Panettone



For bread recipes, see page 32 ~ 35.

## Panettone

### Ingredients (2 to 3 servings)

- 6.35 oz/180 g enriched flour
- 0.71 oz/20 g all purpose flour
- 1 teaspoon dry yeast
- 6 tablespoons sugar
- 1/2 teaspoon salt
- 1.76 oz/50 g shortening
- 2 tablespoons and 1 teaspoon skim milk
- 100 mL warm water (Approx. 86°F/30°C)
- 1 egg
- 1.76 oz/50 g dried fruit
- To taste vanilla essence

### How to make

- 1 Put all of the ingredients into a mixing bowl, mix, and roll into a ball by hand. Place the dough on a counter and knead for about 20 minutes.

Tip:

If the dough is too soft to knead, knead it in a mixing bowl using a spatula.

- 2 Roll the kneaded dough into a ball and place in the center of the inner pan. Set the inner pan in the rice cooker and leaven for about 60 minutes (first rise).
- 3 Release any trapped gas and bake in the same way as bread.

### Variation of butter roll bread

## Raisin and walnut bread

### Ingredients (2 to 3 servings)

- 7.05 oz/200 g enriched flour
- Slightly less than 1 teaspoon dry yeast
- 1 tablespoon and 1 teaspoon skim milk
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1.06 oz/30 g butter
- 100 mL warm water (Approx. 86°F/30°C)
- 1/2 egg
- 1.41 oz/40 g raisins
- 1.41 oz/40 g walnuts (Coarsely crushed)



### How to make

- 1 Mix the ingredients except for the raisins and walnuts, and roll into a ball by hand. Place the dough on a counter and knead for about 20 minutes.
- 2 Add the raisins and walnuts to the kneaded dough, roll into a ball and leaven for 40 minutes (first rise).
- 3 After the first rise, release any trapped gases and divide into 6 evenly sized pieces. Roll the individual pieces into balls and arrange along the edge of the inner pan. Set the inner pan in the rice cooker and leaven for 40 minutes (second rise).

Tip:

Cut the dough with a knife or scraper to divide it rather than pulling and tearing.

- 4 Bake in the same way as bread.

## Melon-shaped bread

### Ingredients (2 to 3 servings)

#### Top crust dough

- 3.17 oz/90 g all purpose flour
- 1.41 oz/40 g sugar
- Pinch lemon zest (Grated)
- As needed granulated sugar
- 1/3 teaspoon baking powder
- 1/2 egg
- 0.71 oz/20 g butter



#### Bread dough

- 5.29 oz/150 g enriched flour
- 1 tablespoon sugar
- 0.88 oz/25 g butter
- 75 mL warm water (Approx. 86°F/30°C)
- 2/3 teaspoon dry yeast
- 1/4 teaspoon salt
- 1 tablespoon skim milk
- 1/2 egg

### How to make

#### Top crust dough

- 1 Mix and sift the all purpose flour and baking powder.
- 2 Add the sugar and lemon zest to the softened butter and cream together in a mixing bowl until frothy white.
- 3 Slowly add the beaten egg to ② and mix.
- 4 Add ① to ③, mix, and roll into a ball. Cover with plastic wrap and chill in the refrigerator for about 30 minutes.

#### Bread dough

- 1 Put all of the bread dough ingredients into a mixing bowl, mix, and roll into a ball by hand. Place the dough on a counter and knead for about 20 minutes.
- 2 After the first rise, release any trapped gas, in the same way as bread and then roll the bread dough back into a ball.

- 3 Flatten the chilled topping into a circle and place over the bread dough. Cut a checkerboard into the surface and sprinkle with granulated sugar.
- 4 Place the dough in the center of the inner pan with face the checkerboard side up. Set the inner pan in the rice cooker and leaven for 40 minutes. (second rise).
- 5 Bake in the same way as bread.

## Germinated brown rice bread

### Ingredients (2 to 3 servings)

- 7.05 oz/200 g enriched flour
- 1 teaspoon dry yeast
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 0.42 oz/12 g shortening
- 1 tablespoon skim milk
- 120 mL warm water (Approx. 86°F/30°C)
- 1.41 oz/40 g germinated brown rice

### How to make

- 1 Soak the germinated brown rice in water (not the warm water mentioned on the ingredients list) for 3 or 4 hours until soft, then pour off water.
- 2 Put all of the ingredients except the germinated brown rice into a mixing bowl and mix. Add the germinated brown rice and roll into a ball by hand. Place the dough on a counter and knead for about 20 minutes.
- 3 After the first rise, bake in the same way as bread.

## Setting current time

Time is displayed in 24-hour format.

\* The time cannot be set during cooking, keeping the rice warm, or timer-controlled cooking.

### Example: Changing the time from 9:30 to 9:35.

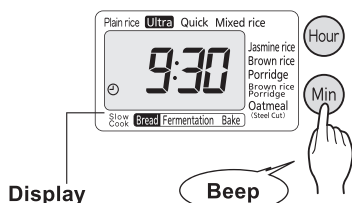
## 1 Plug the AC power cord to the AC outlet.

\* In the case of JKJ-G10W and JKJ-G18W, first plug into the appliance. Then, plug into the electrical outlet.

\* If the Keep warm lamp is lit, press **[Cancel]** key first. Current Time can not be set when the Keep warm lamp is lit.

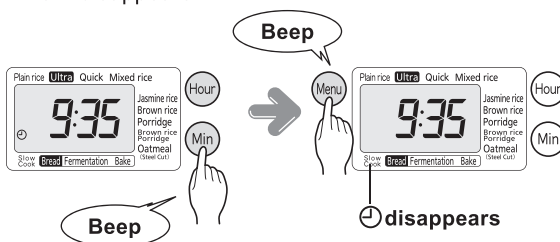
## 2 Press the Hour or Min keys to display the time setting mode.

⌚ is displayed.



## 3 Set the time with the Hour and Min keys.

- Set hours with the **[Hour]** key. Set minutes with the **[Min]** key.
- To change the hour or minute rapidly, hold down on the Hour Min keys.
- Once finished setting the time, press the **[Menu]** key to end the time setting operation. Then the clock mark disappears.



\* Press **[Cancel]** key to stop setting clock.

# Specifications

Size		5.5-cup Rice Cooker		10-cup Rice Cooker	
Power source		Normal rated voltage			
Rated power(W)		1210		1400	
Cooking capacity (L)	Plain rice	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cups (10.58oz/0.36L) to 10cups (52.91oz/1.8L)	
	Ultra	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cups (10.58oz/0.36L) to 10cups(52.91oz/1.8L)	
	Quick	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cups (10.58oz/0.36L) to 10cups(52.91oz/1.8L)	
	Mixed rice	1cup (5.29oz/0.18L) to 4cups (21.16oz/0.72L)		2cups (10.58oz/0.36L) to 7cups (37.03oz/1.26L)	
	Sweet rice *1	1cup (5.29oz/0.18L) to 3cups (15.87oz/0.54L)		2cups (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
	Jasmine rice/Long-grain rice	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cups (10.58oz/0.36L) to 10cups (52.91oz/1.8L)	
	Brown rice	1cup (5.29oz/0.18L) to 3.5cups (18.52oz/0.63L)		2cups (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
	Multi-grain rice *2	1cup (5.29oz/0.18L) to 3.5cups (18.52oz/0.63L)		2cups (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
	Porridge	0.5cup (2.65oz/0.09L) to 1.5cup (7.94oz/0.27L)		0.5cup (2.65oz/0.09L) to 2.5cup (13.23oz/0.45L)	
	Soft Porridge	0.5cup (2.65oz/0.09L)		0.5cup (2.65oz/0.09L) to 1.5cup (7.94oz/0.27L)	
	Brown rice Porridge	0.5cup (2.65oz/0.09L) to 1.5cup (7.94oz/0.27L)		0.5cup (2.65oz/0.09L) to 2.5cup (13.23oz/0.45L)	
	Brown rice Porridge (Soft Porridge)	0.5cup (2.65oz/0.09L)		0.5cup (2.65oz/0.09L) to 1.5cup (7.94oz/0.27L)	
	Multi-grain Porridge *3	0.5cup (2.65oz/0.09L) to 1.5cup (7.94oz/0.27L)		0.5cup (2.65oz/0.09L) to 2.5cup (13.23oz/0.45L)	
Oatmeal	1cup (5.29oz/0.18L) to 2.5cup (13.23oz/0.45L)		1cup (5.29oz/0.18L) to 3cups (15.87oz/0.54L)		
Baking bread capacity		Equivalent to strong flour 7.05 oz/200 g		Equivalent to strong flour 10.58 oz/300 g	
Outside dimensions (Approximate values in inch/cm)	Width	26.0		28.7	
	Depth	35.5		38.3	
	Height	20.3		23.9	
Weight (Approximate values in lbs/kg)		JKJ-G10U : 4.2 JKJ-G10W : 4.2		JKJ-G18U : 5.1 JKJ-G18W : 5.2	

- The clock may not always display the correct time, depending on room temperature and condition of usage.
- One level cup is about 0.18 L (about 5.29 oz/150 g).
- \*1 Okowa/Sweet rice could be cook under [Mixed rice] menu.
- \*2 Multi grain rice could be cook under [Brown rice] menu.
- \*3 Multi grain porridge could be cook under [Brown rice porridge] menu.

## In case of power failure

If the electric current is cut off, the rice cooker resumes its normal functions after power is restored.

Condition where current is cut off	When power is restored
When setting the timer	The timer works without troubles. (If power failure lasts a long time and the preset time has passed, the rice cooker begins to cook rice immediately.)
When cooking (or reheating) rice☆	The rice cooker continues cooking (or reheating) rice.
During normal warm keeping	The rice cooker continues normal (or moist) warming.

☆ "cooking rice" includes cooking foods, leavening bread, and baking bread

## Purchasing consumables and optional accessories

The rubber gasket wears down over time. Though this will vary according to conditions of use, the rubber gasket wears down as it is used. For stubborn dirt, odors or serious damage, contact the store where the rice cooker was purchased. The fluoride coating on the inner pan wears off as it is used, and may eventually peel. For replacement parts, contact the store where the rice cooker was purchased.